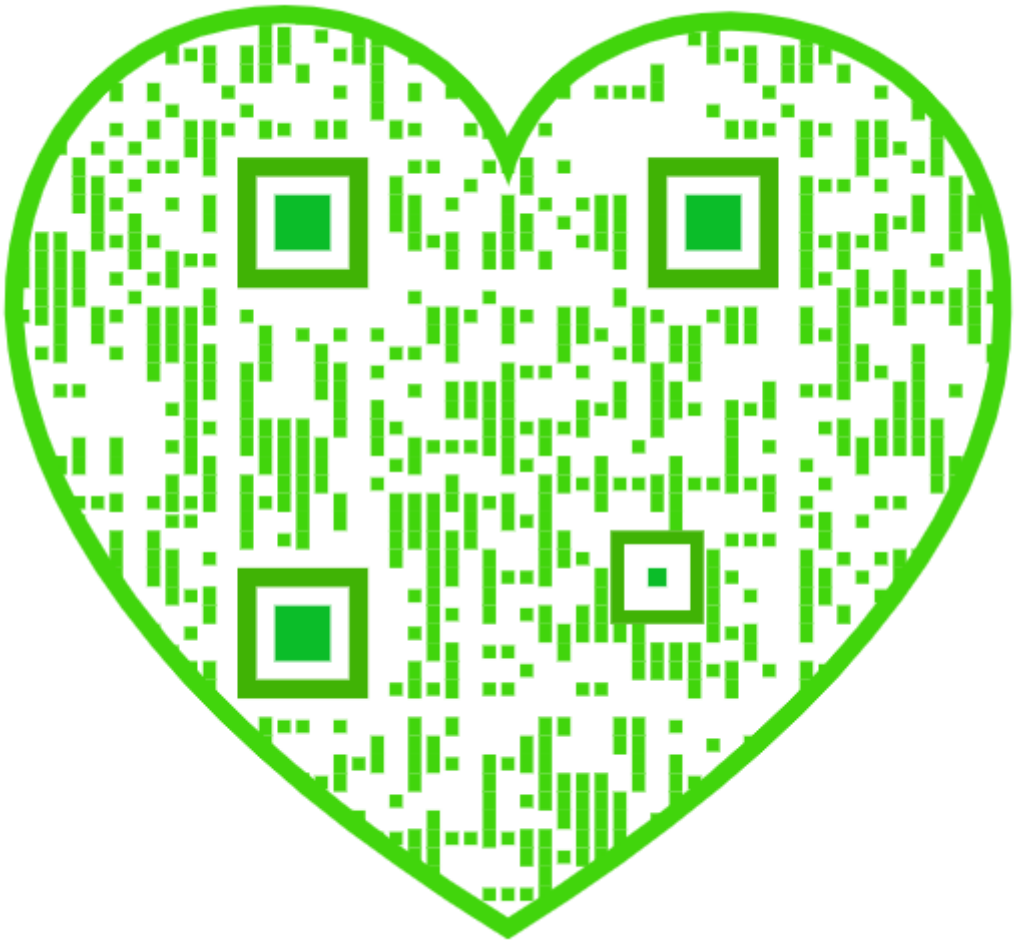
IN THE KITCHEN



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IN THE KITCHEN

With baked and boiled and stewed and toasted,
And fried and broiled and smoked and roasted,
We treat the town.I —SALMAGUNDI.

BOSTON:
LEE AND SHEPARD, PUBLISHERS.
1875.

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ELIZABETH S. MILLER.
A. D. 1875.

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THIS BOOK

IS RESPECTFULLY DEDICATED

TO THE

"COOKING CLASS

OF THE

YOUNG LADIES' SATURDAY MORNING CLUB,"

OF

BOSTON, MASS.

Some of these receipts are French, some German, many are from English books, and many from excellent American collections. No small number are taken from written receipt-books of families famous both at the North and South for their savory cooking. Others are the result of weighing and measuring the ingredients of delightful dishes which celebrated cooks have, for the last fifty years, prepared "according to judgment." Most of these receipts have been tested by myself, and there is not one in which I have not full confidence.

ELIZABETH S. MILLER.

Geneva, N. Y., 1875.

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IN THE KITCHEN.

THE TABLE.

No silent educator in the household has higher rank than *the table*. Surrounded three times a day by the family, who gather from their various callings and duties, eager for refreshment of body and spirit, its impressions sink deep, and its influences for good or ill form no mean part of the warp and woof of our lives. Its fresh damask, bright silver, glass, and china, give beautiful lessons in neatness, order, and taste : its damask soiled, rumpled, and torn, its silver dingy, its glass cloudy and china nicked, annoy and vex at first, and then instil their lessons of carelessness and disorder.

An attractive, well-ordered table is an incentive to good manners ; and being a place where one is inclined to linger, it tends to control the bad habit of fast eating. An uninviting, disorderly table gives license to vulgar manners, and encourages that haste which has proved so deleterious to the health of Americans. Should it not, therefore, be one of our highest aims to bring our table to perfection in every particular?

To this end cleanliness, order, and taste must be most carefully observed. Beautiful damask has no charm if soiled ; but be it ever so old, worn, and darned, if white and well-ironed, it commands our respect. Even where no table-cloth can be afforded, the well-scoured pine table is most welcome, and so beautiful in its whiteness that we almost persuade ourselves it is better than damask. Silver has no attraction if dull and tarnished ; sticky pitcher and teapot handles, streaked china, murky glass, the molasses-pitcher dotted with hints of its contents, cruets with necks and stoppers dingy and thick with dried condiments, stray crumbs of bread and spatters of gravy in the lumpy salt of the smeared salt-cellars, are all most repugnant. And if, moreover, one knows that a similar *régime* controls the *cooking* for such a table, though the rolls be ambrosia and the coffee nectar, they cannot tempt the appetite. But the most thorough cleanliness will not atone for a lack of order. The table-cloth may be clean and white, but unless well-ironed and laid straight, it is very unsatisfactory. Knives, forks, and spoons must be in line, and plates must have strict reference to their *vis-à-vis*. The china must be of one kind, and neither nicked nor cracked.

Then taste must come in for its share. The selection of silver and china, glass and damask, gives fine scope for its exercise. Let all be of beautiful design, the damask particularly, and of as choice a quality as can be afforded. "Extravagant," say you? Then can you not

dress more simply; and as you purchase a rare painting for the refinement and cultivation of your children, so furnish your table with this beautiful fabric, which is a study in its delicate tracery and artistic groupings? A fern leaf, a branch of roses, or spray of ivy by your child's plate may prove in later years to have been its first incentive to the study of art. In the appointments of the table, very much depends on refined taste. Without it, there may be a stiff bouquet in the centre, with flowers fitted together like stones in a mosaic; with it, there would be a loose, graceful arrangement of flowers, with drooping ferns, leaves, and tendrils. Evidences of taste in the table are particularly acceptable to us, most deservedly so, and always worthy of cultivation, as they take from the grossness of indulgence in mere animal appetite. Let us give, then, to these three graces of the table — cleanliness, order, and taste — the importance which so justly belongs to them; let us provide an abundant supply of wholesome food, well cooked and well served, and the hours spent at the table shall aid in our highest development.

THE BREAKFAST-TABLE.

First see that it stands in the centre of the room, and perfectly straight; for no matter how well arranged, if it stand but little out of line, everything looks awry. Then put on the cover of Canton flannel; this preserves the table-cloth, gives it a whiter shade, and deadens sound. Have an eyelet-hole in each corner to fasten over corresponding knobs under the ledge of the table. This cover may be made long enough to admit another leaf in the table, in which case it can have two sets of eyelet-holes. By this means it is held in position, and cannot be displaced by the table-cloth, which comes next in order. In laying this, be careful to have the point where the folds cross in the centre, lie exactly on the centre of the table. Then arrange the mats; they are disliked by the most fastidious, and where the Canton flannel cover is used, there is less necessity for them. Then place the tumblers and napkins at the right hand of the places intended for the plates. Then arrange the silver and knives, making this square for every plate, viz. dessert-spoon for fruit or oatmeal at the right hand, fork at the left, and knife, with the back of the blade towards the plate, across the top. Every large spoon should lie with the handle towards the right hand of the person sitting before it. Always place the silver right side up: the inside of a spoon is much more beautiful than the outside, and the fork gains nothing by being turned over. Salt-cellars go across the corners, with the spoons *by* not *in* them; small castors may also be placed at the corner. Then arrange the cups and saucers, sugar, etc., on a waiter or not, as you please, but by all means at the *end* of the table, in preference to the side. The head and foot of the table are for the lady and gentleman of the house. This old-established rule is sometimes waived for convenience' sake, but the change detracts greatly from the elegant appearance of the table. If a milk, cream, or molasses pitcher be used, it should stand at the corner with the spout towards the centre of the table. The plates may now

be put around, unless they require warming, in which case they should remain in the heater until breakfast is ready. The butter may stand either in the centre or at the corner. A convenient way, for a table of eight or ten, is to have four small, round dishes of china or ground glass for the butter, which may be in balls, screws, or pats, at each corner of the table. When you have it in the centre and want a larger quantity, a piece of regular form, cut from the end of a roll of butter, looks very well, or a square piece cut from a crock or firkin. When difficult to cut from the crock, try this method: Take a large iron spoon, sink the bowl of it nearly its depth in the butter; then turn it, forming a circle about three inches across, draw it out, and lay the butter on the plate with the smoothest part up ; it will be rather pointed at one end, and will look like a piece of very smoothly frozen ice-cream. This mode is greatly preferred by some to the screws, etc., which require so much handling. In clearing the table, send out the breakfast first, then put away all the glass, silver, and china that may not have been used. If there are bits of butter on the plates, free from specks, let them be put away carefully, for greasing tins. As butter is used with the knife only, and the knife never touches the lips, this piece of economy need shock no one. Put the forks, spoons, and plated knives in a pitcher half full of hot water, and do not let the water reach the knife-handles, as it discolors and cracks them. Then scrape the plates very nicely and remove all to the tray where they are to be washed. Brush the crumbs from the table-cloth, which must never be shaken. If there are any spots, wash them when the hot water is brought in. Lay a partly soiled napkin under the spot, and with the clean dish-mop from the hot soap-suds wash it entirely out. Then raise the table-cloth, though the spots are still damp, by the centre crease, and fold it most scrupulously according to the lines made in ironing. This done, lay it on a shelf or table under some heavy weight. Have a marble slab prepared for this purpose, the size of your largest table-cloth when folded, and have handles put in the ends. With this care, a table-cloth for a family of four or five will last a week, and then look almost too nice to go to the wash. The Canton flannel may remain on the table for dinner, the table-cover being placed over it.

The breakfast things are now to be washed. In many families this is done by the mother or daughter, and such an arrangement has great advantages. It is an open door to the rest of the housekeeping; it necessarily takes you to the store-room, and thence, naturally, to the kitchen and cellar. The various jars and boxes, and the larder, are thus kept under your own supervision. Your neatness, too, in this work, is a good example to your waitress, and what she sees you exact from yourself she is more willing you should exact from her. I have seen this done in a very attractive way by a stately lady, at the head of her own table. When the breakfast was sent out, the maid brought her the hot water in a well-scoured cedar tub, with its bright brass bands, a dish-mop and clean towels ; the glass, silver, and china were then collected about her; and as she sat there making them clean again, handling tenderly the quaint old pieces, and chatting with us all, we thought it almost the best part of the entertainment. The water must be very hot if you expect anything to look well, and the towels must be soft and clean. Use a dish-mop and a "*soap-saver.*" This is a perforated tin box, three or

four inches square, and one and a half inches deep, in which you put the soap; it has a long handle, by which you shake it in the water, until you have a good suds. It is the invention of a Buffalo gentleman in behalf of his wife, who complained of being obliged to take the soap in her hand. A Boston lady invented a box for the same purpose, which being oval has the advantage of no corners. Two towels a week are sufficient for a table of four, provided you have them washed every other morning. Have six of these towels, and use them in succession, so the two used the first week will rest for the next two weeks. The waitress requires three towels a week for the dinner and tea things, and another for globes and lamp chimneys.

When everything is in readiness, wash the tumblers; put them sideways in the water, and turn them quickly; this prevents their breaking, as the outside and inside are heated together. Wipe them from the water without draining, and rub them till clear and bright. If milk has been in a tumbler, rinse it first with tepid water, as intense heat drives the milk permanently into the glass, and trying your best, you can never make it clear again, nor can you ever get rid of such a glass, for, like the cracked pitcher and nicked plate, it has a charmed life. After the glass come the coffee-pot and cream-pitcher, which need great care; rinse both with a little water from the knife and fork pitcher. Use a brush in washing them, and then wipe and rub them briskly and perseveringly with a right good will. You will find the exercise equal to many in the "Swedish Movement Cure," with the satisfaction of bright silver as ready payment. Then come spoons and forks, which also need *a world* of rubbing; but their beauty and brightness will recompense you. Marion Harland's advice, to have a cake of indexical silver soap at hand, is admirable; keep it in a cup with a bit of flannel, and use it wherever there is a spot on the silver. It is well to rub the whole piece, and then wash, wipe, and polish with chamois. Put everything away in perfect order. The dish-mop should be wrung very dry, shaken out, and hung by the soap-box. Sift the salt on a bit of white paper through a fine sifter; then, holding the paper in the form of a trough, pour its contents gently into the centre of the salt-cellar, leaving it in the form of a cone. The effect is very pretty, particularly in a glass salt-cellar. The fine sugar should also be sifted. For this purpose keep a wire sieve, four inches across, in the sugar-box. As to the small salt-cellars, known as "individual salts," there is not a single word to be said in their favor. In hotels they are particularly offensive, where we take off the top only to find suspicious lumps beneath. A friend at my elbow says, "Oh, do speak of the dreadful habit of helping one's self to salt on the table-cloth, then taking it up on the blade of the knife, beating a light tattoo over the contents of the plate, and finishing with a decided *whack!*"

THE DINNER-TABLE.

In changing table-cloths during the week, contrive to let the fresh one be for the dinner-table. Place a large napkin over each end of the table to protect the table-cloth during the carving; they must be removed when the crumbs are brushed. For dinner company, many

families prefer using two table-cloths, having the upper one removed after the first courses, thereby dispensing with brushing the crumbs, and generally securing a clean cloth for the dessert. Put on the mats and glasses, and, as for breakfast, make a square for every plate with the knife, fork, and soup-spoon. When there are many at the table it is well to have the tumblers supplied with ice and filled with water just before the soup is brought in, or better still, to have ice in the tumblers and a *caraffe* (water-decanter) at every plate. The bread, which for dinner should be two inches thick, and cut in strips two inches wide, may be placed in the folds of the fresh napkin on the plate. On the best appointed tables, small plates for peas, corn, tomatoes, cold slaw, etc., find no place. If disagreeable to eat these vegetables with meat, let the dinner-plate be changed for one of the same size. In changing the plate for salad, never substitute a *breakfast* for a *dinner* plate. If raw oysters are to be a part of the dinner, they should be the first course; select a small kind, serve them on the half shell, five or six on a plate, with a bit of fresh lemon in the centre. The soup is helped by the lady. The rule is, one ladleful and but one helping. An American Chesterfield being asked to take a second plate of soup, replied, "Not *to-day*." At the end of this course the soup-plates are first removed, then the tureen. In handing plates, the servant should always go to the left side with the plate on a small waiter. It is now, however, becoming customary for the servant to dispense with the waiter, take the soup-plate in the hand, and put it in its place from the *right* side. With this mode, white cotton gloves are desirable, and for formal dinners they are generally used even with the tray. Plates should always be removed from the right side, and vegetable dishes should be taken from the same side, otherwise your face is exposed to the servant's elbow. Fish follows soup and is also helped by the lady. With it, only potatoes and cucumbers are served. Boiled ham, too, belongs at her end of the table; a convenient way of serving it is to lay six or eight slices on a dinner-plate, with a silver fork, and send it around the table. Well sharpened knives are indispensable to the comfort of this meal.

In some households there is an arrangement much more business-like than beautiful, and attended with more dispatch than elegance. It is flanking the beef and roast duck with the vegetables of the season, to be served by the gentleman of the house. He gives to every one a portion of all, and deluges the whole with gravy. A hard post, indeed, where the family is large; but the poor man sustains himself with the thought that it saves time. Yes, it does, and that is its chief objection, for time is the very thing we require at the table, — time to talk, laugh, and be merry. For a simple dinner of one kind of meat and three vegetables, give the gentleman the meat, the lady the potatoes, and place the other dishes each side the table in line with the centre, leaving the centre for a small castor, butter, pickles, or what is still better, flowers ; if the latter, small dishes may stand at the corners of the table. This arrangement gives the table a better appearance. When the dinner-table is set, arrange the china and silver for the different courses on the side-table. If the spoons are required for the vegetables, have a pitcher of hot soap-suds, the dish-mop, and a clean towel just within your pantry door, where they can quickly be washed and wiped.

In clearing the table for dessert, the rule should be to remove first the most unsightly things: plates, of course, stand at the head of this list. The plates of host and hostess should remain until all the others have been taken, so that no guest may feel hurried. The custom of taking the spoons from the vegetable dishes while they are still on the table is very objectionable: the particles and drops adhering to them are liable to fall; the dishes do not look well without them; and it is, moreover, an unseemly introduction of work belonging to the pantry. Let the mats be the last things removed from the table. Nothing should remain but the tumblers. Brush or scrape the crumbs, and before every person place a plate on which lie a knife, fork, and spoon; then arrange the large spoons wherever they are required. In putting on the dessert, begin with the least important dishes. Finger-glasses are used for the last course. Place them on the front plates, the doylies lying between the plate and glass, and fill them about one third with cold water. They are useful as well as highly ornamental to the dessert-table, are quite indispensable to an elegant dinner, and in many families are in daily use. They should be used, however, as quietly and unobtrusively as possible. Brillat Savarin, in his "Physiologie du Gout," speaks of them in connection with the small goblet of water, which is sometimes placed in them, as "equally useless, indecent, and disgusting: *useless*, for among all those who know how to eat, the mouth remains clean to the end of the repast; as to the hands, one should know how to use them without soiling them; *indecent*, for it is a generally recognized principle that every ablution should be hidden in the privacy of the toilette." He brings the goblet under the head of "*disgusting*,' picturing the offensiveness of its use in most graphic language.

Waiting should be as noiseless as possible. The voice of the servant should never be heard; if necessary, a low tone to the lady is admissible. No reproof should be given a servant at table, and no instructions that can possibly be avoided. Full directions before every meal should be given to an inexperienced servant. The foreign mode of serving dinner is beautiful, and has great advantages over our way. The table is handsomely set with glass and silver, fruit and flowers. The first course is soup, helped from the side-table and brought to you; then comes fish, already carved that you may help yourself with ease. Then there is a *filet de bœuf*, part of which is carved, and the whole garnished with sliced potatoes, browned; then a cauliflower or macearoni; after that, roast fowl and sweetmeats; then a pudding, followed by ices and coffee, fruit being the last course.

The little delay between the courses gives time for pleasant conversation, and would be admirable here in preventing our fast eating. To be sure, one may do his utmost in that way for three minutes, but is then obliged to rest the next ten. This custom saves the cook that last severe pressure of serving from four to eight hot dishes at the same time.

No well-ordered house has noisy servants. The housekeeping in every department should move like perfect, well-oiled machinery, with invisible wheels. Shrieks of laughter from the kitchen, singing and calling through the halls, stamp a house at once as belonging to the vulgar and uncultivated. Let the comforts and luxuries provided for your family and guests

come to them as by magic ; let them hear no preparatory sounds, and see no sights that shall take from the freshness of the entertainment.

In this country of untrained servants, most ladies have but little pleasure in giving dinners, as there must be a constant undercurrent of anxiety about the table and the service. This anxiety begins with the soup and ends only with the coffee. When the tureen-cover is raised, the fear comes that the soup may be scorched. But no ; the lady finds it delicious, and this gives her so much confidence in all that is to follow that her spirits rise. She ventures to chat a little with the gentleman at her right, just returned, perhaps, from Switzerland. She is charmed with his descriptions, and is already climbing the mountain and breathing its invigorating air, when her eyes fall on the roast turkey with wings and legs thrust heavenward. The lady beats a hasty retreat from the Rigi, flushed with mortification over that wretched fowl, with its breast-bone, as she now sees, burned to a crisp. Bridget, to whom she had given "line upon line and precept upon precept," loses her wits, and half the time presents the bread and vegetables at the right side, attracting attention by little pokes in the back. She hands the tomatoes without a spoon. In putting on the dessert she begins with the ice-cream, the *sight* of which she seems to think sufficient, for she comes to a dead stop, ignoring plates and spoons and all the minor dishes. There stands the pillar of ice ; but your wrath, so far from being cooled by it, only bubbles and boils the more. Yet all the time you must look calm and unruffled, and make yourself as agreeable as possible. No one must know that you are tried, for you have invited your friends to give them pleasure and not to tax their sympathy.

What we shall do for want of intelligent, well-trained, respectable, and respectful servants, is a question discussed far and near ; but the solution is every day farther and the trouble nearer. We must rejoice, however, that house-work is more healthful than fancy work ; that making beds, sweeping, and dusting give strength, and that kneading bread, making biscuit, and canning fruit "brush the cobwebs from our brains."

THE TEA-TABLE.

This has become in our cities, save for Sunday evening, a thing of the past; and this forlorn condition of things crops out here and there in the country too. It is one of the serious results of dining late. City gentlemen, whose homes and offices are miles apart, can remedy this difficulty only by *dining* instead of *lunching* down town, and going home at night to tea. Many, in the country, with whom the late dinner is not a permanent arrangement, choose it for the short winter days; they have a late breakfast and a four-o'clock dinner, dispensing with lunch and tea. But physicians tell us that the heaviest meal of the day should

come at noon, when the digestive organs have more vigor than at night. In departing from their counsel we lose, perhaps, the most pleasant social gathering of the day. Business duties being accomplished, there is none of the hurry of the breakfast-table; and the rest, so charming when contrasted with the anxieties, formalities, and etiquette of the dinner-table, comes, to the mother especially, as a sweet benediction. No soup-tureen looms up before her, or heavy, smoking joints. These have given place to fragrant tea, cold tongue, thinly sliced, and garnished with curled parsley, light and snowy biscuit, sweet, golden butter, and honey in the comb. But it is *setting* the table which concerns us just now, rather than the dishes which belong to it, — although in this connection it may be well to speak of certain things which we sometimes find quite misplaced; for instance, pickles, cake, and pie for breakfast, and tea on the dinner-table. The rule which forbids this is not arbitrary, but full of reason: it secures to each meal its own distinctive features. Eating pickles for breakfast, we find them less appetizing for dinner; eating pie for breakfast, we cannot relish it as a dessert; and eating cake at that early hour makes it but an old story by tea-time.

Set the table without a cover. This is a privilege that neither the breakfast nor dinner table can claim, and should therefore be cherished as particularly distinguishing the tea-table. Of a summer's evening the effect is cool and refreshing, and in the winter its polished surface is rich with the reflection of lights and silver. On some tea-tables we find a delicately crocheted mat for every plate, the tongue, biscuit, etc., placed on white mats of heavier make, and the tea-service arranged on one large oval mat. Arrange the knife, fork, and spoon as for breakfast, using a smaller-sized plate. Use fringed napkins, one lying on every plate. Let the cups be of thin china and placed before the lady of the house, the relish of fish or cold meat before the gentleman, flowers in the centre, fruit and biscuit each side, the cake-basket between the flowers and "tea-things," and the butter on the other side of the flowers.

There are some mothers who give their daughters no instruction in household matters, preferring that their time should be spent in study, recreation, and exercise in the open air. They say, "Poor things! they will probably marry and have houses of their own to look after, and that will be soon enough to begin to dig and delve; they are bright, and can easily learn to bake, boil, and fry when the necessity comes." These mothers, for the sake of their daughters, call for a book of most minute directions in all things pertaining to housekeeping. In specifying, they say, "Tell them exactly how to make fires." This I most gladly do, for making fires in fire-place, stove, grate, and range has been, from my childhood, an unfailing pleasure. Let us begin with

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THE FIRE IN THE KITCHEN.

In making the kitchen fire, either in a range or coal stove, first draw out the dust-damper, which prevents the ashes from flying over the room. Free the grate entirely from ashes;

light layer of partly burned coal may remain, but shake it about with an old broom-brush until no ashes adhere to it. Brush the tops of the ovens and all the inside iron within reach. Then put in half a dozen loosely-twisted rolls of *dry* paper, across the grate, about an inch apart; over these, running lengthwise, strips of light kindling-wood, and over these, in the opposite direction, sticks of hard, dry "split wood," from two to three inches thick; then a layer of coal. Shavings may be used instead of paper. Replace the covers, take up the ashes, sweep the brick-work overhead and at the sides, and brush thoroughly the entire outside of the range. When all is clean and bright, light the fire, push in the dust-damper, and see that the dampers which affect the draught are pulled out. When you wish to heat the oven these dampers are pushed in, but the fire should be well burning before that is attempted. In a short time the wood will be burned out and the coal ignited; then add more coal, but never let it come above the brick lining, and be careful that no pieces lodge on the ovens. Never let the range become red-hot, as such intense heat warps and destroys the iron. The best thing I know of for lifting covers is an iron of the usual form, with a tin handle thickly lined with plaster of Paris; it rarely becomes too warm for the hand.

Every Saturday the slides under the oven should be opened and all the ashes taken out. With a little care the range may always be perfectly clean. Do not let the kettles boil over or spatter. Be sure that they are not too full to allow room for boiling. Be satisfied with moderate boiling; it ensures equal speed in cooking, and better results. Keep all the kettles covered, and thus save the steam to aid in the cooking, rather than allow it to cover your kitchen walls.

But we must remember that the fire which "makes the pot boil" is not the only one necessary to the comfort of the house. Let us take next

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THE FIRE IN THE GRATE.

Remove and clean thoroughly the hearth and fender, rubbing the plated rod with a chamois; then leave them out of reach of the dust until the fire is lighted. Clear the grate of ashes and coal, and take them away before the fresh coal is put on; otherwise there will be a coating of dust to check the bright blaze and take from the beauty of the fire.

Those grates with a throat leading to the cellar-floor save much dust and a vast deal of hard labor. Such a throat can be easily made for any grate. It is of brick, and, built against the wall, requires but three sides. At the lower extremity on one side is an opening, from which the ashes are taken when necessary; it is wide enough to admit a large shovel, and is closed with a sheet-iron slide. Where there is room in the cellar, the throat may be twenty-one inches deep and thirty-three inches wide. Sweep as high up in the chimney as the brush will reach, and down the back and sides of the grate. Clean the bars thoroughly, and polish them with a stove blacking-brush. The "large egg" coal makes the most beautiful and lasting hard coal fire. If this is used, arrange some of the largest pieces in two or three rows

along the front of the grate ; back of this use the paper or shavings, the light wood, hard wood, and coal, as in the range. Put on the coal with the hand to prevent disarranging the wood, to leave more regular spaces for the draught, and to make a symmetrical fire. Then with a damp cloth wipe the iron about the grate and the mantel-piece, if of marble ; wash the marble hearth, and replace the grate-hearth, then light the fire underneath. A clear, well-made coal fire is wonderfully attractive, appreciated by all, and fully compensates for the care it requires.

A SOFT COAL FIRE

May be made in very much the same way. As it ignites more easily than hard coal, it can be made with paper or shavings and *light* wood.

WOOD FIRES.

A wood fire in a stove must be arranged to light at the draught, whether it be at the side or end. And now comes the *open* wood fire. But it is so full of beauty, it so awakens sentiment and reverie, bringing back to us the past and opening vistas into the future, it so adapts itself to all our moods, that it is like a living soul, and directions for "making" it seem most presumptuous.

John Ware says, "Without the open fire in the house, there is no centre of sympathy. When the fire went out upon the hearth, there went with it one of the strongest and healthiest influences of home." C. D. Warner says, "I hope for the rekindling of wood fires, and a return of the beautiful home-light from them." H. H. writes of the "blessed old black woman," who, standing before her fire, exclaimed, "Bless yer, honey, yer 's got a wood fire. I 'se allers said that if yer 's got a wood fire, yer 's got meat an' drink an' clo'es." Of course, Aunt Chloe meant *spiritual* food and raiment, but her *words* present the material side of our treasure ; and quickly, before the scene shifts, we will venture to consider the *making* of the wood fire.

Begin by taking up *nearly* all the *ashes*, leaving only a thin coating which the wood will almost conceal, a slight covering to receive the first light coals. Sweep the back and sides of the fire-place and as far into the mouth of the chimney as the brush will reach. Sweep the hearth and polish the andirons, and be careful to place them straight and at equal distances from the sides of the fire-place. Lay three sticks across the andirons, an inch apart ; the *front* and *back* sticks should be about three times the size of any others used for the fire. Across the small centre-stick place a row of slightly-twisted papers, the ends loosened, and going down through the opening each side of the stick, that they may be reached with a match from below. Across the papers, lengthwise, lay kindling-wood "split fine," and across these, in reversed order, small

sticks of hard wood ; above these, a layer of three sticks, the size of the centre lower one and lying the same way. In all these layers do not fail to leave spaces for the draught. On the top, there may be two or three more of the same sized sticks, laid diagonally. When the arrangement is complete, wash the hearth and light the fire as directed.

Hickory is considered best for an open fire, but any wood that is hard and dry will serve to keep bright this *altar fire*, this priceless blessing, to which every heart yields an involuntary offering of joy and gratitude. In " covering up " the remains of a wood fire at night, draw out the andirons, clear a place in the ashes, lay in all the coals and brands, and cover with ashes as closely as possible.

In the cellar keep the two kinds of ashes apart. Wood ashes are often useful in the house, and always command a good price in market. Over the bin for coal ashes have a very coarse wire sieve ; empty the ashes in this, and with an old broom move them to and fro, to clear the coal, which will then do to reburn, a little at a time, — a " top dressing " for a bright fire in the kitchen range.

UTENSILS

NECESSARY IN THE KITCHEN OF A SMALL FAMILY.

WOODEN WARE.

One bread-board.
" rolling-pin.
" small spoon for stirring pudding-sauce.
Two large spoons.
One potato-pounder.
" lemon-squeezer.
" wash-board.

TIN WARE.

One boiler for clothes, holding six gallons.
" boiler for boiling a ham.
" bread-pan, holding five or six quarts.
" deep pan, for preserving and canning fruits.
Four milk-pans.
Two dish-pans.
" two-quart basins.
" one-pint basins.
" two-quart covered tin pails.

One four-quart covered tin pail.

Two tin-lined saucepans with covers, holding four quarts each, for boiling potatoes, cabbages, etc.

Two tin-lined saucepans with covers, holding two quarts each, for vegetables that do not require much room, like okra, rice, and tomatoes.

Two cups with handles.

" pint moulds, for rice, blanc-mange, etc.

Four half-pint moulds.

One skimmer with handle.

Two dippers of different size.

" funnels, one for jugs and one for cruets.

One quart measure.

" pint measure.

Half-pint measure.

One gill measure.

If possible, get these measures broad and low, instead of high and slender, as they are much more easily kept clean.

Three scoops of different size.

Four bread-pans for baking. The smallest make the best-sized loaves, and will do for cake also.

Four jelly-cake pans.

" round and two long pie-pans.

One coffee-pot.

" colander.

" large bread-grater.

" small nutmeg-grater.

Two wire-sieves, one twelve inches across, and one four inches.

One wire cloth sieve, for sifting salt.

" small hair sieve, for straining jelly.

" frying-basket.

Two egg-beaters.

One apple-corer.

" cake-turner.

" spice-box.

" pepper-box.

" cake-cutter.

" potato-cutter.

" dozen muffin-rings.

" soap-shaker.

IRON WARE.

One copper saucepan.
" pair of scales.
" pot, holding two gallons, with steamer to fit.
" pot, holding three gallons, with close-fitting cover, for soup.
" preserving-kettle.
" tea-kettle.
" fish-kettle.
" large frying-pan.
" small frying-pan.
Two sheet-iron dripping-pans of different sizes.
" sets of gem-pans.
" spoons with long handles.
" spoons with handles of moderate length.
" spoons with wooden handles.
One griddle.
" gridiron.
" waffle-iron.
" toasting-rack.
" large meat-fork.
" jagging-iron.
" can-opener.

EARTHEN AND STONE WARE.

Two crocks, holding one gallon each.
" crocks, holding two quarts.
One bean-pot.
" bowl holding six quarts.
" " holding four quarts.
" " holding two quarts.
" " holding three quarts.
Two holding one pint each.
One nest of six baking-dishes, different sizes.

There are natural cooks as well as natural musicians, and there is a charm in both that can never be reached by art. The delicate taste that decides whether there shall be a grain more of this or that in the seasoning of a soup, the eye that discerns, as by intuition, whether

the gravy is the proper thickness, the rolls just light enough for the oven, and the jelly of perfect shade and stiffness, are like an exquisite ear, beautiful taste, and graceful touch in music. They are rare gifts, however, and the majority of those who would excel in either art must accept the necessity of *scales and measures.* For exactness of proportions it is safer to weigh solids and measure fluids ; to weigh even by ounces and half ounces. and to measure even by gills and half gills. Tea-cups and tablespoons, dessert and tea spoons vary in size, and it is, moreover, difficult to know how closely the butter, flour, or brown sugar may lie in them. If a receipt says "*heaping*," it is very indefinite, as a teaspoon may be heaped from one third to double its even quantity ; and the "scant cup of butter" may have an easy range, varying in weight from half an ounce to an ounce and a half. It seems impossible, however, to avoid using a tablespoon and teaspoon as measures, — a tablespoonful of flour being less than half an ounce, and a teaspoonful of the same still more difficult to weigh. Many cooking-spoons hold very much more than tablespoons, and cannot be used for this purpose. The true tablespoon measure is one eighth of a gill, and the teaspoon used in these receipts holds one third of a tablespoonful. No rule is given in which the measure is heaped. In many cases the word *even* precedes the measure, but it is simply for the safety of those who may not have read this explanation. But with all this exactness in measuring and weighing, it must be remembered that *good ingredients* are indispensable to success ; the best cooking cannot make a good dish of a joint of meat too recently killed or too long hung, nor a palatable omelette from eggs that are not perfectly fresh ; nor with the utmost skill can good bread be made from poor flour, nor good cake with any other than sweet butter.

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4 tablespoons = ½ gill.	2 pints = 1 quart.	2 gallons = 1 peck.
8 tablespoons = 1 gill.	4 quarts = 1 gallon.	4 gallons = ½ bushel.
2 gills = ½ pint.	½ gallon = ¼ peck.	8 gallons = 1 bushel.
4 gills = 1 pint.	1 gallon = ½ peck.	

A common-sized tumbler holds half a pint.
A common-sized wineglass holds half a gill.
1 quart of sifted flour = 1 pound.
1 quart of corn-meal = 1 pound, 2 ounces.
1 quart of closely-packed butter = 2 pounds.
1 quart of powdered sugar = 1 pound, 7 ounces.
1 quart of granulated sugar = 1 pound, 9 ounces.
A bit of butter the size of an egg weighs about two ounces.

SOUP.

As *stock* is the essential part of most soups, it comes first in order.

Use the most indifferent parts of beef, veal, mutton, and lamb, such as the shin of beef, knuckle of veal, neck and breast of mutton and lamb, — any part, which from its toughness or unsightly appearance is not desirable for the table. Of poultry, take that which is too old or tough for roasting or boiling. Choice pieces of meat and tender fowls are objectionable simply because they are too good. Cut the meat in bits and crush the bones with the back of the cleaver. Professor Blot says, "There must not be more than two ounces of bone to a pound of meat, the less bone the better." We see very fine soups, however, made from beef-shins, where the weight of the bone equals and sometimes exceeds that of the beef. Put all in the kettle, allowing a quart of cold water to every pound; use less water if you want it very rich. *Cold* water absorbs the flavor and nutriment of the meat; and chemists tell us that some of its most important properties are soluble in *cold* water *only*. Let the water heat very slowly. As it boils, a scum will rise, which must be at once removed, lest it return in particles through the liquid, making it necessary to strain the whole through a cloth. After a thorough skimming, keep the pot closely covered, and simmer or boil slowly from five to eight hours. Then put it aside to cool, that the fat may congeal on the surface, and so be easily removed. On this account *stock* should always be made the day before it is wanted. In cold weather it is well to make enough at one time to last several days.

It is by no means necessary to have uncooked meat for *stock*. Fragments of cold, roast or boiled joints, bits of beef-steak, and necks and bones of fowls, and the feet, are all excellent. Where a family requires *stock* soup but three times during the week, no fresh meat need be furnished for that purpose.

From *stock* an almost endless variety of soups may be made, — carrot, onion, bean, pea, tomato; or okra, or many of these vegetables may be used together; either rice, vermicelli, or macaroni may be used with stock alone. All vegetables for soup must be boiled soft before being added to the stock, but should then boil slowly for half an hour, and longer if they are to thicken the soup. Worcestershire and Chili sauce are both very nice in soup, also all the catsups, but these should be used very cautiously. Be careful in the use of pepper and salt, which have spoiled so many good soups: remember that they are easily added but cannot be taken away. For *browning* soups, fry the onions that are used, and stick a few cloves in the meat, or use a little browned flour or caromel. To first brown the meat with a little butter in the bottom of the soup-kettle, gives the soup a fine flavor and heightens the color.

For preparing *stock*, "digesters" are admirable, being so thick as greatly to lessen the danger of burning, and so made as to retain the most volatile parts of the meat. After boiling in a "digester" several hours, you will find the liquid but little reduced. They are, however, heavy, very expensive, and not to be found in our country towns. As a good substitute, therefore, select an ordinary iron pot, holding not less than six or eight quarts; have a tin cover made for it, the inside rim fitting closely inside the kettle, with a hole one sixteenth of an inch in diameter in the cover, to prevent the steam from forcing it up. Allow a quart of soup for four persons. For making soup quickly, chop the meat and crush the bone.

NANTUCKET SOUP.

Half a pint of codfish, picked fine.
Two quarts of water.
One quart of milk.
Three ounces of butter.
One ounce of flour.
Half a teaspoonful of pepper.
Three eggs.

Boil the codfish slowly in the water for fifteen or twenty minutes, soften the butter with a little of the boiling water, and mix it until smooth with the flour and pepper. Put it in the soup, and after boiling a minute or two, add the milk. When it boils again stir in the beaten eggs, and serve, with bread dice strewn over the top. (See page 61.)

To open clams, wash them perfectly clean and lay them in a dripping-pan in the oven.

MRS. DR. BAYARD'S CLAM SOUP.

Put thirty hard clams in a pot with two quarts of water; boil two hours; then take them out, chop fine, and return them to the pot with

one dozen pepper-corns and a small shred of mace, and boil an hour. Rub a piece of butter, the size of a pullet's egg, with two tablespoonfuls of flour; boil a pint of milk, and dissolve the buttered flour in it, and stir until smooth. Have this ready, and when the clams have been boiled the three hours, strain the soup into the tureen, and stir in the thickened milk. Then serve immediately.

MARY'S CLAM SOUP.

Fifty clams.
One quart and two gills of milk.
One gill of rich cream.
One teaspoonful of salt.
Half a teaspoonful of pepper.

Boil the clams twenty minutes in their own liquor; chop them very fine; mix the flour smooth in a little of the milk; add the rest of the milk, and pour it in the kettle with the clams. Let it boil a few minutes to cook the flour, then add the cream, pepper, and salt, and serve.

MRS. BIDDLE'S CLAM SOUP.

Pour two quarts of cold water over a small knuckle of veal on which there is about a pound of meat; open fifty clams according to the above directions, and add one pint of the liquor to the veal; boil until it has been thoroughly skimmed, then throw in a few sprigs of sweet herbs tied in a bit of muslin, cover closely, and let it simmer for nearly three hours; then add the clams chopped fine, and two tablespoonfuls of browned flour and two of white flour mixed smooth with one ounce of butter and a little of the soup; season with half a teaspoonful of

salt and the same of pepper; let it simmer twenty-five minutes; then remove the knuckle and the herbs and serve the soup very hot. If cloves and mace are liked, put them in the muslin with the sweet herbs.

OYSTER SOUP.

Two quarts of oysters.
Three pints of new milk.
Three ounces of butter.
One and a half ounces of flour.
Salt and pepper to taste and mace if liked.

Put the milk over boiling water, drain the oysters and put the liquor in a saucepan on the stove, wash the oysters and remove every particle of shell that may adhere to them. When the milk is hot, add the butter and flour, rubbed smoothly together, and thinned with a little of the milk; let it cook, stirring slowly, until slightly thickened; the liquor, which must be well boiled, skimmed, and *hot*, may then be added, and after that the drained oysters. As soon as they are well puffed, and the edges somewhat curled, serve the soup. Half a pint of rich cream is a great improvement, and may be used instead of the butter.

This receipt is for oysters sold by the quart, with but very little liquor,—"solid meats" as they are sometimes called. There would be hardly half a pint of liquor in the two quarts. When the oysters have more liquor, use less milk, that there may not be too much *soup*. Serve with them a plate of small crackers, crisped in the oven.

A SOUP FROM THE BONES OF ROAST BEEF.

Two sliced potatoes, weighing about fourteen ounces.
Two grated carrots, weighing about one and a quarter pounds.

One sliced onion.
One dozen peeled and sliced tomatoes.
Two quarts of cold water.
Pepper and salt to taste.

Crack the bones and put them with the water in a closely covered kettle; let them simmer slowly for one hour; add the vegetables, boil two hours moderately; then season and serve.

It may be strained or not, but the bones must be removed before it is poured in the tureen. If liked, the soup may be made thinner, but should boil fifteen minutes after the water is added.

BEEF SOUP.

Time for making, three hours and ten minutes.
Three pounds of lean beef.
One can of tomatoes.
One large carrot (twelve ounces) chopped.
Two onions.
Two tablespoonfuls of rice.
Two tablespoonfuls of salt.
One teaspoonful of pepper.
Half a teaspoonful of ground cloves.
Four quarts of cold water.

Put the beef, carrot, onions, and rice, with the water, in the soup-kettle; cover closely, and boil slowly for three hours; add the tomatoes, salt, pepper, and cloves; boil ten minutes, and serve. If fresh tomatoes are used, peel them, and put them in the kettle forty minutes before serving.

A CLEAR BEEF SOUP.

CAZENOVIA.

From a beef-shank, cut three or four pounds of the best meat, and lay aside until the next day; crush the bones and put them in the kettle with five quarts of water and a little salt; cover closely, and simmer all day, adding more water if necessary; then strain through a colander. Next morning remove all the grease from the top, and return the soup to the kettle; add the beef, and let it simmer five or six hours; then strain it again through a colander. The third morning remove the grease; a little before dinner let it just begin to boil, then strain through a bit of muslin, and return to the *washed* kettle; season with salt and pepper, add a gill of sherry, or some Worcester sauce, and a little celery; parboiled vermicelli may be thrown in five minutes before it is served.

BEEF AND OKRA SOUP.

One pound of beef (from the round is best).
Quarter of a pound of butter.
One gallon of cold water.
One sliced onion.
Two handfuls of chopped okra.
Salt, pepper.

Cut the beef into small pieces; season with salt and pepper; fry it in your soup-kettle with the butter and onion until very brown; then, add the water and allow it to simmer an hour; then the okra, and simmer three or four hours more, when it is ready to serve. It is very delicious.

ASPARAGUS SOUP.

Two quarts of veal broth flavored with onion; boil several bunches of asparagus and a little mint; when the *heads* are tender cut them off, an inch in length, and set them aside; boil the rest until very tender, then press it through the sieve and mix it in the soup; add one ounce of flour rubbed smooth with two ounces of butter; add salt, cayenne pepper, a *suspicion* of sugar, and a gill of cream; let it simmer until the flour is cooked, then throw in the heads of asparagus, and serve. If the soup is not green enough, color it with the juice pressed from fresh spinach.

BROTH IN AN HOUR.

Cut one pound of lean beef in small pieces, and put it in a stew-pan, with one and a half ounces of chopped onion and four ounces of chopped carrot, a few thin bits of bacon, and a gill of cold water; let them simmer for a quarter of an hour, until they begin to stick to the pan; then add one quart of boiling water, with a little salt and pepper; boil three quarters of an hour, strain, and serve. It may be boiled again after straining, with a small handful of vermicelli, and may be seasoned with catsup.

BROWN VEAL BROTH.

Fry a slice of veal, one of bacon, and one of beef, a light brown in butter, and throw them into a saucepan, with two quarts of boiling water, two small onions, and one or two carrots chopped, the rind of half a lemon, pepper and salt; let them simmer gently for two hours; remove the meat, and strain the soup, if preferred. The veal may be

cut in dice, and served in the soup. There should be twice as much of the veal as of the beef, and the slice of bacon should be thin and small.

CALF'S HEAD, OR MOCK TURTLE SOUP.

Boil the head, well covered with water, and cut the meat in two-inch squares. Put three ounces of butter, rubbed with three tablespoonfuls of flour, in a pot to brown, and when well colored, stir in gradually the liquor in which the head was boiled, and the square pieces, with some mace, cloves, sweet marjoram, or other sweet herbs, pepper, and salt; let it simmer an hour or two; add one and a half gills of wine, and just before serving add some lemon-juice.

MOCK TURTLE SOUP.

Time for making, four and a half hours.
Half a calf's head.
One quarter of a pound of lean ham.
Two tablespoonfuls of minced parsley.
Two onions and a few mushrooms chopped.
A little lemon-thyme, sweet marjoram, and basil minced.
Two heaped tablespoonfuls of flour.
One gill of sherry or Madeira.
Force meat balls. (See page 60.)
Cayenne, salt, and mace to taste.
The juice of one or two lemons.
One dessert spoonful of powdered sugar.
Three quarts of best stock.

Scald the head and remove the brain; tie the head in a cloth, and boil one hour; cut the meat into small square pieces and throw the

bones into cold water; put the meat in a stewpan, cover with the stock, and boil gently an hour, or until tender; then set it aside. Melt the butter in another stewpan, add the ham cut small, with the herbs, parsley, onions, and mushrooms; when hot sift in the flour, stir, and let it brown, then add gradually a pint of the stock and the wine; stew gently ten minutes, and pass it through a sieve; add the tender square bits of calf's head, and season with cayenne, a little salt if required, one quarter of a teaspoonful of mace, if liked, and the sugar; put in the force meat balls, let them simmer for five minutes, then serve. Stew the bones in the liquor in which the head was boiled, and you will have good white stock.

MOCK TERRAPIN SOUP.

MRS. FALES.

Wash two pounds of calf's liver in cold water; put it in one quart of warm water and parboil it; take it out, chop it very fine, and return it to the same water; season with pepper, salt, a little mace and mustard; mix two even tablespoonfuls of flour smooth in half a pound of butter, stir it in, and let it boil twenty minutes. While the liver is parboiling, mash the yolks of two very hard-boiled eggs, mix them with the yolk of a raw egg, half a teaspoonful of sweet oil, and flour enough to bind the whole together; make up into round balls the size of a small nutmeg, flattened at one end. When the butter is stirred in the soup, drop them into boiling water; move the saucepan a little back where the boiling will cease, and let them stand for ten minutes; then skim them out into the tureen. Add half a pint of sherry to the soup and pour it over them.

CARROT SOUP.

Knuckle of veal, about five pounds.
One gallon of cold water.
One head of celery, or one half teaspoonful of celery seed.
One pinch of cayenne pepper.
Two tablespoonfuls of salt.
Two and a half pounds chopped carrots.

Put all the ingredients in the soup-kettle, cover closely, and let them boil three hours very slowly; then remove the knuckle and serve the soup, which may be strained or not, as preferred.

CHICKEN SOUP, MADE IN TWO HOURS AND TEN MINUTES.

Two chickens.
Fourteen ounces chopped carrots.
Two tablespoonfuls of salt.
Two teaspoonfuls of pepper.
One can of tomatoes.
One onion sliced.
Four quarts of cold water.

If the chickens are required whole for the table, they should be stuffed, trussed, and sewed separately in some thin cotton cloth. If they are wanted simply for salad or croquettes, this care is needless. Put them in a kettle with the water, onion, and carrots; let them boil slowly, closely covered, for two hours; then take out the chickens, add the tomatoes, the pepper, and salt, and let the soup boil ten minutes longer. It is then ready to serve.

CHICKEN GOMBO SOUP.

MRS. M——, NEW ORLEANS.

One good-sized fowl.
Four quarts of water.
Two ounces of butter.
One ounce of lard.
Two ounces of onion, chopped very fine.
Twenty or thirty oysters.
Half a tablespoonful of *filet* powder.
Handful of chopped okra, a little flour, cayenne and black pepper, salt.

Cut the fowl, season with salt and pepper, and dredge it with flour; put it in the kettle with the lard, butter, and onion, and fry until quite brown; then add the water, cover the pot and allow it to simmer, not boil, for two hours; add the oysters and okra, and let it simmer half an hour longer. Just before serving, add the *filet* powder (sassafras buds) and a little cayenne.

SIMPLE GUMBO FILET.

UPPER GISBORO', D. C.

Cut a fowl of any kind in small pieces, and dredge them well with flour; fry them brown in lard; add pepper and salt and three pints of water; cover closely, and boil until the soup is well flavored. When ready to serve, thicken it with a tablespoonful of sassafras powder (see page 207) and let it boil up once.

SASSAFRAS GOMBO, OR GOMBO FILET.

PROF. ALEXANDER DIMITRY, OF NEW ORLEANS.

Take a quart or a pint of oysters, according to the quantity of stock required; parboil them in their own liquor, to which, if undiluted, add a cupful of water while over the fire. This being done, take them off the fire, and set them aside.

Slice and cut up a good-sized onion, having also ready a teaspoonful of finely chopped parsley or celery.

Cut up in not large pieces a chicken or a half of one, according to the stock desired, and four or five ounces of ham in small pieces. You have now all the materials for your stock, which is made as follows: — First fry your onions in hot lard; when softened and turning brown, skim them out of the lard, taking care to leave no particles, which, charring, would impart a bitter flavor to the stock.

Then throw into the hot lard your chicken and ham, which, when done brown, sprinkle gradually with a cupful of hot water, throwing in the chopped parsley or celery; cover the vessel, and give a simmer of five minutes on a slow fire. At this point may be added, if acceptable, a half-pod of cayenne pepper, or a sufficient quantity of the ground to give pungency; a dash of mushroom catsup, and one of Worcester sauce may be added. No cold water is to be used in making stock. Continue every five minutes to add a cupful of hot water, keeping up the simmering, but never boiling, until you have your due quantity of stock for the number of plates which you may have to serve. The last addition of liquid, to complete, is to be made from the liquor of the oysters, which, with them, is thrown in to simmer a few minutes more.

Thus far, we have a rich composite stew, which is now to be converted into gombo by the following process: Have ready about a

heaped tablespoonful of sassafras leaves (dried), finely powdered. Draw your stock from the fire, and by sprinkling the sassafras over the liquid, rapidly beating it at the same time with a spoon, thoroughly incorporate the powder with the stock, and *Io Pœan!* the gombo is done.

Nota Bene. — Never attempt to add the sassafras while the vessel is on the fire. The result of so doing would be to precipitate the powder to the bottom of the vessel, and, literally, send your gombo to pot.

At the table, the gombo may be served as a thickened soup, to be eaten with boiled rice or bread, as may be preferred. The rice, however, is an element in the ritual of gombo.

Sassafras leaves, prepared and put up in jars, can be obtained at botanical stores and of *cuisiniers.*

TO MAKE A CRAB GOMBO.

Mrs. I. E. Morse.

Substitute a dozen crabs, or a dozen and a half, should they be small, for the chicken; prepare them as you would for stewing, then sprinkle them well with flour, throw them in the boiling lard, which is already impregnated with the flavor of onion; add the bits of ham; follow the directions for chicken gombo, omitting only the oysters. For a Fast-Day dinner, a quarter of a pound of butter may be used instead of the ham.

OKRA GOMBO.

Mrs. I. E. Morse.

This is prepared as the above, using instead of the sassafras two quarts of tender okra, which should be boiled well in a separate tin, and

added to the stock about fifteen minutes before serving the soup Gombo should be served as a thickened soup, and eaten with boiled rice.

OKRA SOUP.

H. A. W. Barclay.

Put into your digester or soup-pot a shin or shoulder clod of beef, with three quarts of water and a little salt; let it boil, and skim it well. Cut in thin slices (having pared off the stalk) a quart of okra, to which add the same quantity of tomato, peeled and sliced; put these in the pot, with four or six shred onions, a bunch of thyme tied in muslin, and salt and pepper to your taste; let it boil very slowly for six hours, stirring it occasionally. If boiled down, add more water half an hour before serving. Pour all in the tureen, save the beef and thyme.

OKRA SOUP.

Dr. Picot.

One chicken.
One pound of veal.
Two pounds of beef.
Half a peck of okra.
One pint of green corn.
One pint of Lima beans.
Four quarts of water.
Six good-sized tomatoes.
One green and one red pepper.

One carrot.
One onion.
One tablespoonful of butter.
Three even tablespoonfuls of salt.
Three or four sprigs of parsley.
Three or four stalks of celery.

Cut the chicken and put it in the kettle with the butter and tomatoes, which must be peeled and sliced; add the veal and beef, cut in small pieces, and the okra sliced, the green corn cut from the ear, the beans, celery, parsley, and salt, with one quart of water. Boil three or four hours; add the remainder of the water, let it boil half an hour, then strain it and serve, reserving the okra, corn, etc., to be eaten as a vegetable in the second course; or remove simply the meat with part of the vegetables, leaving a tolerably thick soup.

This is especially good the second day.

MULLIGATAWNEY SOUP.

General Stuart.

Three pounds of a neck of veal stewed in two quarts of water, until reduced to one quart. Six grated onions put into a stewpan with two tablespoonfuls of curry powder, a pint and a half of water, and salt to the taste. Stew gently until the onions are melted, then add the gravy from the veal, and a fowl, cut up and skinned; let them all stew together gently until the fowl is well done; then take two good-sized onions and slice them very fine, fry them brown, rub them through a sieve, and add them to the soup, taking care that the fat is previously well skimmed off; add lemon-juice to your taste, and serve with a dish of well-boiled rice.

MULLIGATAWNEY SOUP, NO. 2.

Slice six large onions and two heads of celery; fry in a little butter till colored; add basil and sweet marjoram, three tablespoonfuls of curry, and four quarts of stock; thicken moderately with flour rubbed in butter; let it boil gently, and rub through a sieve. Cut a good-sized fowl, or two chickens, and fry lightly; throw them in the soup, and let it simmer an hour; skim, and season with salt and lemon-juice. Serve with it rice, boiled dry.

MULLIGATAWNEY SOUP.

English Receipt.

Two tablespoonfuls of curry.
Six rather small onions.
One clove of garlic.
One ounce pounded almonds.
Lemon pickle.
One fowl or rabbit cut in small joints.
Four thin slices of the lean of ham.
Two quarts of stock.

Slice and fry the onions a delicate brown, and slightly brown the joints of the fowl or rabbit; line the stewpan with the ham, and put in the onion, garlic, fowl, and stock; let them simmer until tender; skim, and when the meat is done add the curry rubbed smooth with a little of the stock, also the almonds, pounded with a few drops of the stock added occasionally; season to the taste with lemon pickle, and salt if necessary. Serve with boiled rice.

MUTTON SOUP.

Boil a leg of mutton in two quarts of water. Have a can of tomatoes, heated and highly seasoned with pepper, salt, and grated onion. When the mutton is cooked, take it from the kettle and keep it hot while the soup is made and served. To three pints of the broth add the tomatoes and one pint of hot milk; let them boil up once, then serve, being sure that the soup is sufficiently seasoned.

NOODLE SOUP.

Beat one egg with a small pinch of salt; mix stiff with flour, knead, and roll very thin; sift a little flour over the sheet, and roll it into a tight scroll; then with a sharp knife cut it as you would a roll of jelly-cake, but the slices must not be more than one eighth of an inch thick; shake it out and leave it on the floured board, while the two quarts of stock, which may be of any kind, are heated and seasoned. When boiling hot drop in the noodles, boil five minutes, and serve.

RICE SOUP.

Prepare two quarts of veal or chicken soup, and let it simmer, closely covered, with one gill of rice until the grains are nearly dissolved; add pepper, salt, a little mace if liked, and half a pint of cream; just before serving, throw in the sifted yolks of four hard-boiled eggs; send to the table with a plate of rice croquettes.

PARKER HOUSE SOUP.

Pare and cut a medium-sized carrot, a beet, and a turnip, also two small onions; slice three quarts of tomatoes; boil the whole one hour

in three quarts of good beef-stock and strain it through the colander. Heat five ounces of butter in a pan, until it becomes a light brown; take it from the fire, and while hot sift in four even tablespoonfuls of flour; mix well, add a pint of the hot soup, and then pour the whole in the soup-kettle; season with pepper, salt, and a dessertspoonful of sugar; place it on the fire and stir until it boils; boil and skim it five minutes. In the winter two cans of tomatoes may be used in place of the fresh, and the soup may be strained before they are added.

SPINACH SOUP.

Boil spinach and prepare it as for the table, with salt, butter, and cream; press it through the sieve into a good stock soup, well seasoned, and flavored with vegetables; add a gill of cream; let it boil a moment, and serve.

SOUP À LA JULIENNE.

Two quarts of clear stock.
Half a pint of carrots.
Half a pint of turnips.
Quarter of a pint of onions.
Half a head of celery.

Cut all the vegetables into strips about one and a quarter inches long; blanch them a few moments in boiling water; let them simmer in the soup until tender; season with salt and pepper. In summer asparagus heads and bits of string beans may be used.

SOUP WITH POACHED EGGS.

Any kind of *clear* soup may be used; it should be well seasoned, and if liked, a few sticks of blanched macaroni (see page 61) may be

simmered in it ten minutes or until tender. Wet or butter as many patty-pans or cups as there are plates at table; break an egg in each; put them in a pan on the stove, and pour boiling water gently around and over them. When the white is set, loosen them from the cups, slide them carefully into the tureen, pour in the hot soup, and serve.

SUMMER SOUP.

Put a beef-shank in a kettle, with four quarts of water; boil slowly for six hours, or until the water is reduced to two quarts. An hour before serving, add one pint of green corn cut very fine, six ripe tomatoes sliced, four small potatoes sliced, and two or three sliced onions; sweet herbs, if liked; season to the taste with pepper and salt. Just before taking it up add half a pint of fresh cream, in which a tablespoonful of flour has been smoothly mixed.

TAPIOCA SOUP.

Soak one ounce of tapioca in half a gill of water for two hours; throw it in two and a half pints of well-seasoned broth, cover closely, and let it simmer twenty minutes.

SAGO AND TOMATO SOUP.

Boil two quarts of peeled, sliced tomatoes, and a sliced onion, until half cooked. Pour a pint and a half of boiling water on a gill of sago, let it boil ten minutes, then put it with the tomatoes, and add a quart of boiling water; season with two tablespoonfuls of salt, three of sugar, a teaspoonful of pepper, and four cloves, and boil until the tomatoes are

done; if too thick, add boiling water, and more seasoning if liked. When the soup is in the tureen, strew it with bread dice (page 61).

TOMATO SOUP.

Beef-shin weighing seven pounds.
Four quarts of cold water.
Two quarts of sliced tomatoes.
Six onions.
Three ounces of bread crumbs.
One and a half ounces of salt.
One third of a teaspoonful of red pepper.

Cut the meat in bits (there must be no fat), crush the bone, and put all in the soup-kettle with the water; cover closely, and heat slowly. When it begins to boil, leave it uncovered until all the scum has risen and been removed; then re-cover, and boil slowly for two and a half hours; add the tomatoes, onions, bread, pepper, and salt; then cover closely, and boil very slowly for six hours.

This soup may be strained or not. If strained, the tomatoes need not be peeled.

TURTLE BEAN SOUP, NO. 1.

BROOKLYN, N. Y.

Wash and soak over night in tepid water one pint of black beans; in the morning add four quarts of cold water, a shin-bone of beef or veal, salt, cayenne pepper, and thyme, two onions, two tomatoes, one large head of celery, two teaspoonfuls of allspice, one teaspoonful of cloves, one tablespoonful of catsup. Keep the original quantity of water by replenishing from a boiling kettle. After several hours, when

the beans are soft, strain through a colander, mashing the beans. Have ready force meat balls, made of veal, and a little salt pork chopped fine; add one egg; season to taste; make into small balls, and fry in butter and lard; lay them in the tureen with two sliced boiled eggs, and one lemon sliced *very* thin; pour in the boiling soup, and serve. If boiled calf's feet are at hand, cut some of the meat fine and add to the soup; it will be found a great addition.

TURTLE BEAN SOUP, NO. 2.

Half a pound of beef.
Half a pound of salt pork.
Two or three ounces of sausage.
One pint of black beans.
Half a gill of wine.
One carrot, and one onion sliced.
Two tablespoonfuls of salt.
A pinch of red pepper.
One lemon.
Three eggs, hard boiled.

Wash the beans, pour over them one pint of hot water, cover, and let them soak over night; then put them in the soup-kettle, with two quarts of hot water, the carrot and onion, the beef and pork; boil three or four hours closely covered; rub the whole through the colander, and add boiling water to make the quantity three quarts; add the salt and pepper. The sausage may be cut in uniform bits, about an inch long, and thrown in to cook ten minutes; when ready to serve, skim them out, remove the skin, and lay them in the tureen, with the sliced eggs, the lemon, and wine; pour in the soup, and serve. The remains of a

cold joint may be used for this soup instead of the fresh meat, and to the seasoning, mace and cloves may be added.

WHITE SOUP (Medford).

Put a knuckle of veal in the pot, and cover it with cold water; when it boils, skim thoroughly; let it simmer, closely covered, two hours or more; then strain it, add pepper, salt, a little mace, and a handful of vermicelli; boil slowly ten minutes; then place the pot back where the boiling will cease; add an ounce of butter and a cup of cream, and stir in quickly the well-beaten yolks of four eggs. Serve at once.

COCOANUT SOUP.

Put six ounces of grated cocoanut in two quarts of good veal stock and let it simmer for one hour, keeping it covered; strain it closely; add a gill of hot cream, half a teaspoonful of mace, a pinch of cayenne, salt to the taste, and four even tablespoonfuls of flour, mixed smooth in a little cold milk; let it boil a moment, then serve.

WHITE SOUP, NO. 1.

A knuckle of veal weighing from five to seven pounds.
Four quarts of cold water.
Three pints of new milk or thin cream.
Six ounces of bread crumbs.
Two ounces of butter.
One ounce of salt.
One and a half ounces of flour.

Twelve small white onions.

Half a teaspoonful of cayenne pepper.

Pour the water over the veal and let it boil uncovered until the scum has risen and been removed; then cover closely, and let it boil *very slowly*, or simmer, for three hours; add the bread, and continue the slow cooking for three hours more; then strain, return to the kettle; add the salt and pepper, also the butter and flour rubbed together, and thinned with a spoonful or two of the soup; let it boil two minutes to cook the flour; then add the milk, and when it is on the point of boiling pour it in the tureen. If too thin, have three beaten eggs in the tureen; this will thicken the scalding soup as it is poured in; stir it sufficiently to mix well.

WHITE SOUP, NO. 2.

A knuckle of veal, five pounds.

Three quarts and one pint of cold water.

One quart of milk.

Six ounces of cut celery.

Four ounces of broken macaroni.

Two tablespoonfuls of salt.

One teaspoonful of white pepper.

Three eggs.

Crush the lower part of the bone, put the whole in the kettle with the water, and let it heat slowly; when it boils skim it well, then let it boil very slowly for two and a half hours; skim it again, add the celery, and boil another half hour; then take out the knuckle, and a pint of the soup to make a gravy for it; add the milk, pepper, salt, and blanched macaroni (see page 61), and let it boil slowly until the maca-

roni is tender. When ready to serve, beat the eggs in the tureen, and pour the boiling soup on them; stir and send to the table. There should be nearly three quarts.

WHITE SOUP WITH ALMONDS.

One quart of veal jelly.

One pint of cream.

Four ounces of sweet almonds blanched and pounded to a paste, using a little water to prevent their becoming oily.

Two ounces of butter rubbed with three tablespoonfuls of flour.

One teaspoonful of white pepper.

Two and a half teaspoonfuls of salt.

Half a teaspoonful of powdered mace.

The rind of a lemon.

Put the cream over boiling water with the lemon rind; put the jelly on the stove, and when hot pour it gradually in the cream; add all the other ingredients, and let it simmer fifteen minutes. Take out the lemon when the soup is sufficiently flavored.

VEGETABLE SOUP.

One and a half pounds, or one sliced turnip.

One and a half pounds, or one sliced carrot.

Seven ounces, or two sliced onions.

Four ounces of cut celery.

Half an ounce of flour.

Three ounces of butter.

Three quarts and a pint of water.

Two even tablespoonfuls of salt.
One teaspoonful of pepper.
A sprig of parsley.
A few tender leaves of celery.

Put all of the above ingredients in two quarts of the water, and boil them until perfectly tender, when the water will be nearly absorbed; rub the whole through a sieve, add the three pints of water, and when it boils, stir in the butter, having softened it with a little of the hot soup, and rubbed it smooth with the flour, salt, and pepper; let it boil two or three minutes, then serve.

A parsnip may be used instead of the carrot, and a gill of rich cream will do the soup no harm.

CELERY SOUP.

Put half a pint of rice, boiled as a vegetable, into two quarts of boiling milk, with a head of celery cut very fine; cover, and let it stew over boiling water until the celery is tender; season to the taste with butter, salt, white pepper, and a little mace, if liked. Have two well-beaten eggs in the tureen; pour in the soup, and scatter crisp bread dice (see page 61) over the top.

CORN SOUP.

One and a half pints of corn cut from the cob.
One quart of cold water.
One quart of milk.
Three ounces of butter.
Three even tablespoonfuls of flour.

Three even teaspoonfuls of salt.

One fourth of a teaspoonful of cayenne pepper.

Two eggs.

Take the corn from the cob in this way: cut through the centre of every row of grains, then cut off just the outer part, and with the back of the blade push out the kernel and the milk, leaving only the hull on the cob. Of this, take one and a half pints, cover with the cold water, and boil until tender; it is well to allow half an hour, but if done sooner it can wait without harm. Then rub the butter and flour, salt and pepper together, with a little of the soup; stir them in and let it boil up; then add the milk and let it barely break into boiling before stirring in the beaten eggs; after which, it must not be allowed to boil. Serve very hot.

ONION SOUP.

Slice a dozen medium-sized onions, and brown them in butter, with a little flour; stir them gradually in three quarts of scalding milk, which should be in a milkpan, over a kettle of boiling water; season with pepper and salt, and thicken it with half a pint of grated potato; add half a pint of sweet cream, and serve very hot. A little butter may be used instead of cream.

PEA SOUP (Green).

Pour two quarts of cold water on two quarts of clean, tender pea-pods, and boil them half an hour; strain the water on one quart and a gill of shelled peas; add half of an onion, grated, and boil until tender; reserve the gill of peas and pass the rest through the colander with the soup; add three tablespoonfuls of flour rubbed with three ounces of

butter, two and a half teaspoonfuls of salt, one of pepper, half a pint of cream and the same of milk; throw in the gill of whole peas, boil two or three minutes, and serve. If mint is liked, a little may be chopped and put in the tureen. This rule makes less than two quarts of soup.

PEA SOUP (Dried).

Time Three Hours.

One pint of split peas.
Three pints of water.
One small onion.
Half a head of celery.
Half a small carrot.

Boil until the peas are cooked. To hasten the cooking, pour in, every half hour, half a gill of cold water, and start the boiling immediately afterwards; this saves the necessity of previous soaking. When the peas are soft, rub them with the liquor through a wire sieve; add one pint of sweet cream, and sufficient milk to make it the desired consistency; season with pepper and salt.

POTATO SOUP.

MRS. STRATTAN.

Three pounds of unpared potatoes.
A quarter of a pound of butter.
Three pints of milk.
One tablespoonful of chopped parsley.
Three teaspoonfuls of salt.
Two thirds of a teaspoonful of white pepper.

One onion.

A pinch of mace.

Pare the potatoes, and boil until tender, pour off the water, pound them, and add the butter, salt, pepper, and milk; boil two or three minutes; put the parsley in the soup tureen, and pour in the soup through a colander.

POTATO SOUP.

MARY.

Slice one and a half pounds of pared potatoes, and boil them in one quart of water; pass the whole through a colander; add one quart of milk, two teaspoonfuls of salt, one and a half ounces of flour rubbed until smooth in two ounces of butter, half a teaspoonful of white pepper; add two gills of rich cream, and serve very hot.

TOMATO SOUP MADE IN FIFTEEN MINUTES.

HUDSON.

One can of tomatoes.

Two ounces of butter.

Quarter of an ounce, or two butter crackers.

Half a pint of boiling milk.

One teaspoonful of salt.

Half a teaspoonful of soda.

A very small pinch of cayenne pepper.

Rub the tomato through the colander; let it boil three minutes; add the soda and let it boil until it stops foaming, stirring it all the time; add the crackers rolled fine, the butter, salt, pepper, and the boiling milk; let it *boil* five minutes, then serve.

TOMATO SOUP, NO. 1.

FRIDAY.

Two quarts of tomatoes (canned or fresh).
Two quarts of milk.
Two ounces of flour.
Two ounces of butter.
One teaspoonful of pepper.
One teaspoonful of soda.
Four teaspoonfuls of salt.

If fresh tomatoes are used, peel and slice them; boil the tomatoes until thoroughly cooked, from half to three quarters of an hour; have the milk scalding over boiling water; add the salt and pepper to the tomatoes; also the butter and flour rubbed together, and made of the consistency of cream, with a little of the hot tomato; stir in the soda, having first dissolved it in a spoonful of the soup; let it boil a few minutes, then pour in the boiling milk, and serve at once, with fried bread dice thrown over the top.

TOMATO SOUP, NO. 2.

FRIDAY.

One can or one quart of fresh tomatoes.
One onion.
Four ounces of butter.
Two ounces of flour.
Two tablespoonfuls of sugar.
Two tablespoonfuls of salt.
One third of a teaspoonful of cayenne pepper.

Half a pint of rich milk.

Three pints of water.

If fresh tomatoes are used, peel and slice them; boil the tomatoes and onion in the water for three quarters of an hour; add the salt, sugar, and pepper, and the butter and flour rubbed smoothly together, with a little of the soup to aid in mixing, and a little more to make it like thin cream; boil ten minutes, and when ready to serve, pour in the milk, which must be boiling, to prevent its curdling the soup. When the soup is in the tureen, scatter fried bread dice over the top (see page 61).

SOUP (Liebig).

Mince a pound of beef, without bone, very fine; pour over it a pint of cold water in which a turnip, carrot, onion, and a clove have been boiled; heat gradually, and let it simmer ten minutes, when it is fit for use; season with pepper and salt.

TO BROWN FLOUR FOR SOUPS AND GRAVIES.

Put a pint of flour in an iron saucepan on the range, and when it begins to heat stir constantly until it is dark brown, but be very careful not to let it burn; when cold, put it in a covered jar or large-mouthed bottle, and keep it from the air. More of this is required for thickening a gravy than of flour that has not been browned.

FORCE MEAT BALLS FOR SOUP.

Twelve ounces of veal.

Three ounces of salt pork.

Two ounces of grated bread.
Three tablespoonfuls of sweet cream.
One teaspoonful of salt.
Half a teaspoonful of pepper.
Half a teaspoonful of summer savory.
One egg beaten with the cream.

The veal and pork must be chopped fine as possible, well mixed with the other ingredients, and made into smooth, round balls, a little larger than an ordinary marble; roll them in egg, then in fine grated bread; place them on the frying-basket, and fry in deep lard. When the soup is ready to serve, lay a dozen or more in the tureen.

VERMICELLI AND MACARONI FOR SOUP.

Pour a quart of boiling water on half a pound of vermicelli or macaroni; add a pinch of salt; cover, and let it stand fifteen minutes; drain, and pour cold water over it; drain, and let it simmer five minutes in the soup; allow a little more time for macaroni than for vermicelli.

BREAD BROWNED AND CRISPED FOR SOUP.

Cut moderately thick slices of stale bread; take off the crust, and cut the crumb into small dice; put them in the frying-basket, sink it in hot lard or drippings, and remove it as soon as the bread is browned; let it drain; then serve in a dish alone, or scatter it over the soup in the tureen.

FRYING.

THE secret of accomplishing this work to perfection is to have the lard so deep that it entirely covers what you wish to fry, and so hot as instantly to form a crust over the entire surface. If further cooking is necessary, the heat must be reduced. Says Savarin, "In frying, when once the *surprise* has been effected, lower the fire a little, so that the stewing of the interior particles may not be too quick, and in order that the gradual heat may better bring out the taste." By this mode we avoid the fat-soaked, unwholesome dishes which are so often the result of the usual method of frying.

E. S & E. I. Delamere, of London, say, "The best frying is done by *plunging* the article entirely in boiling fat. How often do we see fried potatoes and soles mere slices of something sodden in grease. Boiling grease does not enter articles plunged into it, but forms a crust on their surface, which keeps it out. A well-fried sole will hardly soil the napkin on which it is laid." Either lard or *drippings* may be used for this purpose. Test the heat with a bit of bread an inch square; if it browns in one minute, the heat is right.

In frying croquettes, lay them in a frying-basket, and plunge it in the hot lard; this forms at once a crust over the outside, which prevents the fat from penetrating. When a beautiful brown, put the basket in a pan for a moment, while you transfer the croquettes to a folded brown paper to absorb any drops that may adhere to them. They are so dry you can lift them with the hand, and thus avoid the danger of marring the surface. Serve on a folded napkin on a platter. If it is not quite time to send them to the table, let them remain on the paper in the mouth of the oven to keep hot.

Have an oval pan or kettle for frying fish; it may be made of tin. Have also an oval basket; any tinner can make it. It is better without sides. Form the edge with a heavy wire, and have five wires running across, half an inch apart, or have it made of coarse wire cloth bound with tin. At each end there must be a long wire loop for a handle. It is very easy to take up a fish cooked in this way: Lift the frame from the kettle, let it stand for a moment across a pan that the lard may drip; loosen it with a knife from the frame, and slide it off on the hot platter. Have a round basket for croquettes made to fit the kettle you wish to use. In frying doughnuts the basket is not necessary.

For browning a mould, an oval pint-mould of potato, for instance, have a piece of sheet-

iron, cut about an inch larger than the top of the tin mould, with a wire handle at each end; lay it on the mould, turn it upside down, remove the mould, cover the potato with the yolk of an egg, and sift over it very fine bread crumbs; wipe the edge of the sheet-iron, then plunge it instantly in the hot lard. The potato must be hot when it goes in, so it will require nothing more than browning; and when this is perfect, lift the whole from the lard, pass a knife between it and the potato, and slide it carefully into the centre of a platter, where the irregularities of the edge may be concealed with a garnish of curled parsley.

FISH.

TO STEAM A FISH.

Secure the tail of the fish in its mouth; lay it on a plate, and pour over it half a pint of vinegar, seasoned with pepper and salt; let it stand an hour in the refrigerator; then pour off the vinegar, and put in a steamer over boiling water; steam twenty minutes, or longer if the fish is very large (when done, the meat parts easily from the bone); drain well, and serve on a napkin garnished with curled parsley; serve drawn butter in a boat.

TO BOIL A TROUT WEIGHING ONE POUND.

When properly scaled and dressed, wrap it in a napkin, drop it into boiling water, in which there is a little salt, and boil only four or five minutes; drain it well, and serve on a fresh napkin, garnished with parsley. The sauce with which it is eaten should be served in a boat.

BASS STEWED WITH TOMATO

After M. S. W., "Choice Receipts."

Stew a can or one quart of fresh tomatoes half an hour; slice two onions and fry them in one and a half gills of sweet oil; cut four pounds

of the fish in square pieces; put it in the saucepan with the onions and oil; strain the tomatoes over it; add salt and pepper to the taste; cover closely, and stew slowly for an hour or more. The fish must keep in form.

STEWED ROCK.

CLYNMALEARA.

Slice six large onions, brown them well with flour and butter; they should be browned as dark and crisp as possible without burning; put them in the fish-kettle, then lay in the fish on its belly; cover it with lard or butter, to prevent the skin from breaking; pour over it a quart of water, in which two teaspoonfuls of thyme and two of sweet marjoram have been well steeped; cover, and cook very slowly. Just before serving add one dozen picked crabs, one gill of walnut catsup, one gill of mushroom catsup, and one and a quarter gills of port wine. In the winter two quarts of oysters are used instead of the crabs. It requires three quarters of a pound of butter in cooking, and should remain on the fire two hours.

STEWED HADDOCK.

MRS. D.

Split the fish lengthwise, and cut from four to five pounds in square pieces; boil the fins and head, and strain the liquor; butter a porcelain saucepan, and lay the fish in with the flesh downwards, having sprinkled each piece with cayenne pepper, mace, salt, and flour; put a pint of the liquor in the saucepan, cover, and let it simmer gently for twenty minutes, occasionally shaking the pan; add two teaspoonfuls of Read-

ing sauce, the same of anchovy, and half a pint of sherry or Madeira wine; rub two ounces of butter with two even tablespoonfuls of flour, and stir it in the gravy; add more mace and cayenne, if necessary; let it simmer ten minutes, and serve in a deep dish garnished with parsley and lemon. The gravy must be poured over the fish.

CURRIED COD.

Two slices of cod, or the remains of any cold fish, about one and a quarter pounds.

Three ounces of butter.

One gill of cream.

Two gills of white stock.

One tablespoonful of flour.

One tablespoonful of curry powder.

One grated onion.

Salt and pepper to taste.

Flake the fish and fry it in the butter, with the onion until it is a delicate brown; put it in the stewpan, add the stock, and the flour rubbed smooth with a little of the stock; let it simmer ten minutes; mix the curry, with the cream, beginning with a little of the latter; add it to the other ingredients; let it boil once, and serve.

MARYLAND CHOWDER.

A chowder may be made of any fish, or of different kinds together, but there is nothing better than the shoulder of a large cod, or good-

sized haddock. Have the fish well cleaned, and cut into pieces of uniform size.

Two pounds of fish.
Half a pound of water crackers.
Two ounces of butter.
One pint of oysters or clams.
One gill of cream.
One gill of water.
One onion sliced.
One tablespoonful of salt.
Half a teaspoonful of black pepper.
Half a teaspoonful of mace.
One third of a teaspoonful of cayenne pepper.

Put the water in a saucepan or clean iron pot; put in the onion, lay in half of the fish, the skin side down, and sprinkle over it half the salt, pepper, etc., then put in half of the oysters or clams; cover them with half the butter, in small lumps, and half of the crackers; then the rest of the fish, oysters, seasoning, butter, and crackers; pour the cream over the top, having first boiled it. If the oysters or clams have much liquor, the water will not be required; if the chowder is found too dry, a little more water may be added. Cover close, and stew half an hour. Serve on a platter. Milk may be used instead of cream; pork or bacon, cut in small pieces, gives it a very good flavor.

This dish differs from the New England chowder in being eaten with a fork from a dinner-plate, instead of with a spoon from a soup-plate.

CLAM CHOWDER.

One pint of clams (the hard part chopped).
Three quarters of a pound of potatoes.

Three Boston crackers, broken in small bits.

Three small slices of salt pork.

Half a teaspoonful of white pepper.

Half a gill of cream.

Put the pork in a saucepan, and fry it slowly until crisp; then put in the clams and sliced potatoes, in layers with the pepper; add the liquor from the clams, and sufficient water to cook the potatoes; when they are tender, throw in the cracker, let it boil a moment add the cream, and a little salt if necessary, and serve on a platter.

CLAM CHOWDER.

DR. COLMAN, SWAMPSCOTT.

Blanch a quarter of a pound of fat pork (pickled) in hot water, drain, and cut into small dice; fry brown in a porcelain-lined kettle; shred in a small onion (say one and one fourth inches in diameter) and brown it.

Remove from the fire and add:

One quart of well-washed, thinly-sliced potatoes.[1]

One large teaspoonful of salt.[2]

One small teaspoonful of black pepper.

One pint of the water from the clams.

One quart of cold water.

Replace upon the fire and boil until the potatoes are cooked; test by breaking with a fork. Then add one quart of solid clams.[3]

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[1] Potatoes for chowder should be sliced thin, and then washed in at least two waters.

[2] If water is used instead of the liquor from the clams, one and a half teaspoonfuls of salt should be taken.

[3] Some cooks chop the *hard* part of the clams before cooking, and it is advisable to do so, and to remove the hard, uneatable black tips, when they are large.

Now mix gradually and smoothly, one pint of milk with two and one half ounces of flour, and add it; let the whole boil up; remove from the fire and serve.

Crackers or pilot bread to be added, if at all, — not desirable, — just after the clams.

The bacon mentioned by foreign writers is equivalent to our salt, pickled, or mess pork, and is not like the smoked sides and shoulders with which we are familiar under the name of bacon, side meat, etc.

N. B. The dish prepared without pork is *not* a chowder, but rather like an oyster stew.

GLOUCESTER CHOWDER.

Boil six pounds of cod or haddock (the latter is better) five minutes in one quart of water. Take the kettle from the fire, put the fish on a plate to cool, strain the water, and return it to the kettle with five or six (more if liked) sliced potatoes and a sliced onion; boil until they are nearly cooked, then add the fish, the bones and skin having been removed; add two quarts of milk, with pepper and salt to taste, and boil five minutes; take off the kettle, add six or eight Boston crackers split. Some prefer the hard-water crackers, which require a few moments cooking in the chowder; add two and a half ounces of butter, and stir gently to mix the ingredients. Pour into the tureen, and serve very hot.

PLANKED SHAD.

A thick oak board is prepared for this purpose with wooden pegs; the fish is opened, spread, and laid on the board, and secured with the pegs; the plank is then placed before a clear fire, the end resting in a shallow iron pan, with a little salt and water, with which the toasting

fish is basted; when almost cooked, baste with butter also. In serving, add a little walnut catsup to the gravy; pour it over the fish, and garnish with pickled walnuts.

POTTED SHAD.

Cut the fish in pieces to suit the jar, pack them closely, and sprinkle over each layer a little of this mixture: A teacupful of salt, a tablespoonful of black pepper, a teaspoonful of cayenne pepper and one of cloves, two teaspoonfuls of allspice and two of mace, all well pulverized. Do this until the jar is filled, then cover the whole with vinegar, cover the jar with a cloth, and put a piece of dough over the cloth to prevent the steam from evaporating. Bake in a moderate oven.

SCALLOPED FISH.

Two pounds of cold boiled fish.
Half a pound of butter.
Two ounces of flour.
One pint and one gill of milk.
One teaspoonful of salt.
Quarter of a teaspoonful of cayenne.
One nutmeg.
The yolks of four eggs.

Take the bones and the skin from the fish, and pick it up in bits about an inch long and half the thickness of the little finger. Scald one pint of the milk over boiling water, and add the flour mixed smooth with the remainder of the milk; let it cook until thicker than boiled custard; take it from the fire, and immediately whip in the beaten yolks, the butter, cayenne, salt, and half of the nutmeg.

Butter a baking-dish and make in it first a layer of the dressing, then of the fish, and so on until the dish is full, letting the last layer be of the dressing; cover it with grated bread, and grate over it the other half of the nutmeg. Bake three quarters of an hour in a moderate oven; too much heat will make the fish dry.

COLLARED EEL.

Skin the eel, cut off the head and top of the tail; split it down the belly from end to end; remove the back-bone; lay it flat like a ribbon; wash, drain, and dry with a napkin; sprinkle the inner surface throughout with salt, ground pepper, and allspice; grated nutmeg also, if approved, and a little chopped parsley or sage.

Roll the eel very tightly together, beginning at the broadest end, until you reach the tail. Tie it around in several places very tightly, with *broad tape;* put it in a covered earthen pot, cover well with vinegar and water, throw in a little salt, whole pepper, cloves, and a bay-leaf; bake in a slow oven; when done, keep it covered with the liquor. It may be served whole, or sliced, when cold, after removing the tape.

BROILED EELS.

Clean, skin, and split them; broil them over a clear fire; season with pepper, salt, and a little butter.

TO FRY BLACK BASS.

A Canadian Receipt.

Cut off the head; make four incisions in the skin, the entire length of the fish, above, below, and down each side; take off the four strips

of skin; open and clean the fish; remove the back-bone, separating the two sides of the fish; cut in pieces, across, from two to three inches in width; sprinkle them with salt and pepper, roll in oatmeal, and fry.

TO FRY SMELTS.

Select small fish of uniform size; put one teaspoonful of salt and half as much pepper in half a pint of sifted corn-meal; roll the fish in it, then lay them on the frying-basket, and fry in deep lard, so hot that the *surprise* will be at once effected. They are in this way cooked quickly and dry, but not brown. A coating of egg and then of very finely grated bread insures a rich brown crust, better adapted, however, to larger fish.

SALMON CUTLETS.

Cut the slices one inch thick, and season with pepper and salt; butter white paper, lay each slice in a separate piece, and twist the ends; broil gently over a moderate fire, and serve with anchovy or caper sauce.

FISH STEAKS.

From fish of any kind take off the skin, cut the flesh from the bones, chop it fine, and add from one third to half its bulk in bread crumbs, which must be softened in hot cream; season with pepper, salt, and grated onion; add the beaten yolks of one, two, or three eggs (sufficient to bind the whole together); mix thoroughly; make into balls twice the size of an egg, flour them, then flatten to the thickness of rather a thin steak, and lay them on a buttered paper in the dripping-pan; cover with grated bread and chopped parsley mixed, and as they cook, baste occasionally with melted butter. Serve with this gravy poured

over them. Brown two ounces of butter in a tin cup or basin and stir in two and a half even tablespoonfuls of flour; mix well, and add half a pint of boiling water; boil until it thickens; season with half a teaspoonful of salt and catsup or Worcestershire sauce to the taste, and a little lemon-juice if liked.

PICKLED SALMON.

Half an ounce of whole pepper.
Half an ounce of allspice.
Two teaspoonfuls of salt.
Two bay leaves.
One pint of vinegar.
One pint of water, or of the liquor in which the fish was boiled.

After the fish comes from the table, remove the bones and lay it in a deep dish. Boil the vinegar and other ingredients ten minutes; pour it over the salmon; cover, and in twelve hours it will be fit for use. If the fish were steamed instead of boiled, boil the bones for a few minutes, and use the water with the vinegar, unless plain water is preferred.

DRIED SALMON.

This is very nice, cut in thin slices, and served cold like chipped beef; it may also be broiled; wash it in cold water, and lay it on the gridiron over bright coals; turn it, and when hot throughout, lay it on a platter; cover it with small bits of butter, and a little pepper, and serve.

TO FRY STURGEON.

Boil the fish, and when cold cut it in slices half an inch thick; beat two or three eggs and season them with salt, pepper, and a little minced

parsley; dip the fish in this, and then in grated bread; fry it a rich brown. The best way for frying this and other fish is on a frying-basket in deep lard. The egg in which the fish is dipped must be highly seasoned and the bread almost as fine as corn-meal.

STEWED STURGEON.

DUDDINGTON.

Boil five pounds of sturgeon, well covered with water, to extract the oil. (This is necessary whether the fish is to be baked, fried, or stewed.) To one quarter of a pound of butter, add red and black pepper, mustard, salt, and vinegar to the taste; when the ingredients are well incorporated, stir in the sturgeon, which having been boiled until perfectly tender, is picked very fine; heat the whole together and serve very hot. The above dressing may be used for baked sturgeon. Sturgeon cutlets may be seasoned with pepper, salt, and mace, dipped in the beaten yolk of an egg, then in grated bread or corn-meal, and fried.

SCOTCH "FISH AND SAUCE."

Of any fish that is nice for stewing, take the head, fins, and tail, cover them with cold water, and let them simmer half an hour; strain the stock, take what is required, thicken it slightly with flour mixed smooth in a little cold water, and season with butter, salt, and chopped parsley; pour it over the fish, which must be cut in regular pieces, and stew gently until tender.

MACKEREL À LA MAITRE D'HOTEL.

Make a deep incision on either side of the back-bone of a fine mackerel, after thoroughly cleaning and drying it in a cloth, and put in a

little salt, cayenne, and a spoonful of butter; spread it on a well-heated double gridiron, rubbed over with butter or suet; place the inside of the fish towards the fire, and when of a nice brown color, turn the back. When done, put in the incisions two tablespoonfuls of Maître d'Hôtel butter (see page 199), put the mackerel on a hot dish, and spread three more spoonfuls of butter over it. Place in the oven a few minutes, and serve very hot.

The following is sent from a lady in Mississippi, who highly recommends it.

TO FRESHEN SALT FISH.

"Many persons who are in the habit of freshening mackerel, or other salt fish, never dream there is a *right* and a *wrong* way to do it. Any person who has seen the process of evaporating going on at the salt-works knows that the salt falls to the bottom. Just so it is in the pan, where your mackerel or white fish lies soaking, and as it lies skin down, the salt will fall to the skin, and there remain; when, if placed with the flesh side down, the salt falls to the bottom of the pan, and the fish comes out freshened as it should be."

TO FRESHEN CODFISH.

Wash the fish thoroughly; then heat it in the oven (this makes it so soft that it is easily picked), pick it fine, put it in a saucepan, cover with cold water, and let it heat gradually; drain it and pour on fresh water; this may be repeated if still too salt. Codfish may also be freshened before it is picked; cover the piece with cold water, and leave it to heat gradually; when it boils, the fish will part easily from the bone; take it out, pick it fine, and if too salt, freshen it as directed above.

SALT MACKEREL STEWED WITH CREAM.

Mr. Jaque.

Soak the mackerel all night in warm water; cook it fifteen minutes in a shallow pan with water to cover it; drain, cover with milk or cream; when sufficiently cooked, lay the mackerel on a platter; thicken the gravy with flour, rubbed smooth with a little butter, add pepper, and pour it over the fish.

BROILED MACKEREL.

Choose the whitest fish; wash well, and soak over night; if very salt, change the water early in the morning; ten minutes before breakfast, dry it in a towel, and broil it on both sides, before a clear fire; put some bits of butter and a little pepper over it, and serve.

CODFISH FOR BREAKFAST.

Three quarters of a pound or one quart of finely-shred codfish.

One ounce of butter.

Three gills of cream or rich milk.

Two even tablespoonfuls of flour.

Two thirds of a teaspoonful of pepper.

One egg.

The fish will be much more easily *picked* if heated in the oven. Be very careful to remove every bone; lay it in a frying-pan, well covered with cold water; let it heat gradually, and simmer ten minutes; drain it; add the pepper, butter, and the cream, reserving half a gill for the flour, which must be poured on it gradually, while the flour is rubbed smoothly in; when the cream simmers add the flour, let it boil two or

three minutes, then stir in the well-beaten egg, and serve immediately. Garnish with points of dry toast.

CODFISH CROQUETTES.

One pound and three quarters of mashed potato.
Ten ounces of picked codfish.
Four ounces of butter.
One gill of cream or rich milk.
One teaspoonful of pepper.
One egg.
Fine bread crumbs.

Melt the butter in the hot potato; add the fish, pepper, and cream; mix thoroughly, and make into round or oval balls, roll them in the beaten egg, and then in the bread crumbs, which must be very fine; lay them on the frying-basket; sink it in deep hot lard, having tried its heat with a bit of bread. When the croquettes are a beautiful golden brown lift the basket, let it drip for a moment, then serve on a napkin. Should there be a delay in serving, keep them hot on a brown paper, in the mouth of the oven. This quantity will make eighteen good-sized croquettes.

MARY'S CODFISH FOR FRIDAY'S DINNER.

One quart of picked codfish.
One pint of bread crumbs.
Half a pint of cream.
Four ounces of butter.
One teaspoonful of pepper.

Wash the fish thoroughly, then soak it over night in cold water. When ready to use pick it fine; put it in a baking-dish in layers, with

the crumbs and the pepper (adding a little mustard if liked); over the upper layer, which must be of crumbs, spread the softened butter; pour the cream over the whole, and bake half an hour. Milk may be used instead of cream.

CODFISH AND POTATO MOULDED AND BROWNED.

One pound and three quarters of mashed potato.
Ten ounces of picked codfish (see page 79).
Four ounces of butter.
One gill of cream or rich milk.
One teaspoonful of pepper.
The yolk of one egg.
Fine bread crumbs.

Melt the butter in the hot potato, add the fish, pepper, and cream; mix all thoroughly together; butter a tin mould (this quantity is sufficient for a quart mould), fill it evenly, leaving no spaces; let it stand in the oven ten minutes; then turn it out on a sheet-iron frying-plate (see page 67), cover it with the yolk of the egg and bread crumbs, wiping off all that fall, on the plate; sink it in hot lard (having tested the heat with a bit of bread) deep enough to cover it, and when it is a beautiful brown, lift the plate, pass a knife under the form, and slide it carefully on a platter. Garnish with curled parsley.

Codfish may be served with or without browning, and it may be browned in the *oven* covered with egg only. A deep-red beet, boiled very tender and chopped, is a good addition, and egg sauce, with all of these preparations, is excellent.

CELIA'S SUCCESS.

A quarter of a pound of butter.
One quart of cream or milk.
Two pints of fresh cod, boiled, and picked from the bones.
One pint of boiled potato.
Three even teaspoonfuls of salt.
One even teaspoonful of white pepper.

Put the fish and potato in a wooden bowl, with the salt and pepper, and pound and mix them with a pestle until thoroughly incorporated; stir in the cream, put the whole in a baking-dish, smooth the surface, cover with the beaten yolk of an egg, and bake one hour.

GERMAN MODE FOR SMOKING HERRING (PICKLINGE) FOR PRESENT USE.

W. F. M.

String fresh herring through the mouth on a stick (those with the roe are decidedly the best), and smoke them twelve hours. They are delightful for lunch or tea with bread and butter.

TO FRY FRESH COD OR HADDOCK.

W. F. M.

Cut the fish across, entirely through, in pieces three inches wide; season well with pepper and salt, roll in corn-meal, and fry in hot butter and lard.

TO FRY BROOK TROUT OR ANY OTHER SMALL FISH.

W. F. M.

Clean the fish, and let them lie a few minutes wrapped singly, in a clean dry towel; season with pepper and salt, roll in corn-meal, and fry in one third butter and two thirds lard; drain on a sieve, or on coarse brown paper, and serve hot.

Salmon spiced, or simply canned, is very good served for tea, with a mayonnaise dressing.

CRABS FARCIES.

Pick all the meat from a good-sized boiled crab, chop or cut it into very small pieces; mix it with rather more than a quarter its weight of bread crumbs; season with pepper, salt, and butter, and return it to the shell; squeeze in lemon-juice, and put a thick layer of bread crumbs on the top, with small bits of butter laid over them; place the shells in the oven to brown the crumbs. Serve on a napkin garnished with lemon and parsley.

SOFT CRABS FRIED.

Open and remove the sand-bag and spongy substance; wash well, and wipe; season them inside and out with salt and cayenne pepper, then close, and fry a light brown in fresh butter and lard. Or they may, when seasoned, be dipped in beaten egg, then in grated bread, or finely-rolled and sifted cracker, and fried in deep lard.

STEWED OYSTERS.

Drain and wash them, taking out every particle of shell; boil and skim the liquor; add sufficient hot cream to make the desired quantity of soup, to a pint of which there must be two even tablespoonfuls of flour, rubbed smooth in a little cold milk. If milk is used instead of cream, rub an ounce and a half of butter with the flour; season with pepper, salt, and mace, if liked; when very hot, put in the oysters, and serve as soon as they are puffed and curled. If preferred, the oysters, when washed and drained, may be stewed in hot milk, without any

of their own liquor, seasoned as above, and thickened with rolled cracker.

STEAMED OYSTERS.

Leave a covered dish where it will heat; wash and drain the oysters, put them in a shallow tin, and place it in the steamer; cover, and leave it over boiling water until the oysters are puffed and curled. They may be dressed at table when eaten, or butter, salt, and pepper may be added in the kitchen, when served in the heated dish.

SQUIZZLED OYSTERS.

Drain the oysters in a colander; put them in a hot frying-pan with pepper and salt; put two ounces of butter in a platter over the steam of a kettle, and when the oysters are puffed, pour them into the melted butter and serve. This dish may be varied by adding cream to the oysters in the pan, and serving them on toast.

BOILED OYSTERS.

Take oysters in the shell; wash them perfectly clean, and put them in a small willow basket; plunge it in a kettle of boiling water, and when the shells open lift the basket, and serve the oysters at once on the half shell.

FRIED OYSTERS.

Use the largest; drain, rinse, and remove all bits of shell; roll crackers until fine as corn-meal; season with salt, pepper, and a little mace, and roll every oyster in it separately. Have ready some hot butter and lard in a frying-pan; put in a layer of the oysters, and as

soon as browned turn them over, brown the other side, and serve. Or dip the oysters in the beaten yolk of egg, well seasoned, and then in corn-meal; lay them on the frying-basket and plunge it in deep hot lard, having first tested its heat. Serve with a garnish of parsley.

BROILED OYSTERS.

Choose the finest; wash, and dry them in a towel; season with pepper and salt, and lay them in a folding broiler, made of small wires near together; place it over a clear fire and turn it as the oysters cook; when done, serve immediately with small bits of butter, and season with pepper and salt.

OYSTERS.

Bay City.

String the oysters on a wire bent like a hair-pin, putting first an oyster, then a thin slice of pork, and so on, until the wire is filled; then fasten the ends of the wire into a long wooden handle; broil before the fire. Serve the oysters without the pork, using only a little pepper for seasoning.

SCALLOPED OYSTERS.

One pound of grated bread or dried biscuit.

Half a pound of butter.

Three pints of second-sized oysters (the kind sold without the liquor).

Three teaspoonfuls of salt.

A small nutmeg.

A pinch of cayenne pepper.

Drain the oysters, and lay them in a towel; mix the grated nut-

meg, pepper, and salt thoroughly together, and use them from a fine sifter. Take two tin baking-dishes holding a little over one quart each; put bits of butter in the bottom, then a layer of bread, then of oysters laid in one by one; sprinkle lightly with the nutmeg, etc.; then another layer of bread and butter, and one of oysters; have three layers of oysters in each dish, and let the upper layer be of bread thickly spotted with butter; bake twenty minues. Serve on a plate, concealing the basin with a folded napkin.

OYSTER PIE.

Make a rich oyster stew; put it in a baking-dish, and cover with puff paste, prettily ornamented with leaves or diamonds cut from the same. Bake half an hour in a moderate oven.

OYSTER PATÉS.

In puffs made of rich pastry, put two or three oysters stewed in a dressing of rich cream ; cover with a round of the pastry, and serve. Both puffs and oysters must be hot.

OYSTER LOAF.

Cut a round piece, five inches across, from the top of a nicely-baked round loaf of bread, remove the crumb, leaving the crust half an inch thick; make a rich oyster stew, and put it in the loaf in layers sprinkled with bread crumbs; place the cover over the top, cover the loaf with the beaten yolk of an egg, and put it in the oven to glaze. Make a wreath of curled parsley on a platter, with the stems turned in, and place the loaf on them, concealing all but the leaves. *Serve very hot.*

OYSTERS CACHÉES.

Have a kettle of deep lard heating. Season mashed potato with butter, white pepper, salt, and a very little cream, not enough to soften it. Have ready some oysters dressed with cream, pepper, salt, and mace; there must be but little gravy with them, and that little, quite thick; after thickening it with flour (two even tablespoonfuls to half a pint) stir in, whilst boiling hot, the beaten yolk of an egg, but do not suffer it to boil again. Rinse a tin mould with cold water, and line it with the potato, nearly an inch thick; fill with oysters to within an inch of the top; cover with potato pressed down evenly, then turn it from the mould on the frying-plate (see page 67), cover with the beaten yolk of an egg, and then with bread crumbs; plunge it in the hot lard, having first tested the heat, and when a light brown, lift, slide it on a hot platter, and serve, garnished with parsley. The browning may be dispensed with, and a rich drawn butter poured over the mould.

OYSTERS EN BARRIÈRE.

One quart of oysters.
One ounce of butter.
One and a half pints of well-seasoned mashed potato.
Half a pint of rich cream.
Two even tablespoonfuls of flour.
Two teaspoonfuls of salt.
Half a teaspoonful of mace.
A pinch of cayenne pepper.
One egg.

Make a miniature wall of the potato, around a platter, just inside the rim; it should be from one to two inches high, and about an inch

wide; it may be flattened at the top, or higher in the centre, and sloping on both sides; make it as regular as possible, and smooth it with a knife. With a small swab of linen, cover it with the beaten egg; put it in the oven to heat and glaze. Put the cream, butter, mace, pepper, and one teaspoonful of salt over hot water; mix the flour smooth in a little of the cream, and when the latter is hot, stir it in, and let it cook until thickened. Put the oysters in a saucepan with the rest of the salt, and let them stew in their own liquor until plump; shake them about, that any scum adhering to them may rise to the top; pour it off, and drain them well in the colander; throw them in the hot cream, and serve immediately, within the potato.

If milk is used instead of cream, add another ounce of butter, and half a tablespoonful more of flour.

OYSTER CROQUETTES.

Take the hard end of the oyster, leaving the other end in nice shape for a soup or stew; scald them, then chop fine, and add an equal weight of potato rubbed through a colander; to one pound of this, add two ounces of butter, one teaspoonful of salt, half a teaspoonful of pepper, half a teaspoonful of mace, and half a gill of cream. Make in small rolls, dip in egg and grated bread; place them on the frying-basket, and fry in deep lard, which should be hot enough to brown a bit of bread an inch square in one minute.

OYSTER OMELETTE.

Chop from twelve to fifteen fine large oysters; mix with as much flour as can be taken up in a teaspoon, milk enough to make it the con-

sistency of cream, and add this, with two ounces of melted butter, to six well-beaten eggs, with pepper and salt to the taste; stir in the oysters; fry, and fold like an ordinary omelette.

PICKLED OYSTERS.

Half a gallon of oysters.
One ounce of whole pepper.
Two ounces of salt.
Three blades of mace.
Vinegar.

Put the oysters in a kettle with their own liquor and the salt; let them cook until the edges curl, drain them, and cover with cold vinegar; throw in the pepper and mace, broken in small bits.

FROZEN OYSTERS.

These are esteemed a great delicacy. Leave them where they will freeze; open, and serve them on the half shell, when they may be seasoned to the taste.

The following receipts are from Mr. John Savage, of Bay City, Michigan.

TERRAPINS.

Terrapins must be boiled and picked. They are "diamond backs," and sold in the market by *counts*, which are so called from the width of the bottom shell, each *count* measuring *three inches*. Any terrapin that will go a *count* is a female, and of course is preferred, for being more tender, and on account of the eggs.

Throw the terrapin into scalding water, with a little salt. When boiled, after cooling, the under shell becomes detached. The only things to be taken out of the terrapin are the gall and sand-bag, which are near together, about the centre of it. The contents of the shell are broken up, and a small quantity of Madeira wine, pepper and salt, added to the taste. Serve hot.

The gentlemen at the "Ducking Clubs" on the Chesapeake have a style which is greatly appreciated by those who have tried it. After being boiled, the bottom shell is detached, gall and sand-bag removed, the meat detached from around the shell, and well broken up, dressed with wine or brandy, or as the possessor of each separate terrapin may prefer. Put in a small piece of butter, and cracker, or bread-dust on top, and bake in the shell. This is considered by connoisseurs as the only way in which the full flavor of the terrapin can be obtained.

TO BOIL AND TAKE LOBSTER FROM THE SHELL.

Put the lobster in boiling water, and when done, first disjoint the claws, then crack them with a hammer; cut the lobster in half, lengthwise. It can be served this way at the table, and picked with a fork, or it may be prepared in the kitchen. The dressing is the same as for chicken salad or *olio*.

LOBSTER À LA DABNEY.

Pick the meat (not as fine as for salad) from two good-sized boiled lobsters, leaving with it some of the soft, bony parts; put a quart of milk over boiling water, reserving a gill to mix with the same measure of flour; when the milk is scalding, stir this in, season highly with cay-

enne pepper and salt, and stir until the flour is cooked; then pour it on the lobster; mix well (the mass should be much softer than lobster salad); put in a baking-dish, cover with grated bread, dot it with bits of butter, and let it brown in the oven.

TO ROAST A PIECE OF TURTLE OR TORTOISE.

PROFESSOR R. BRADLEY, OF THE UNIVERSITY OF CAMBRIDGE, AND FELLOW OF THE ROYAL SOCIETY, LONDON, 1753.

Take a Piece of the Flesh of about five or six Pounds, and lay it in Salt and Water two hours; then stick a few Cloves in it, and fasten it to the Spit; baste it at first with Wine and Lemon-juice, and when it is near enough, dredge some Flour over it with the Raspings of Bread sifted, and then baste it well either with Oil or Butter, strewing on, from time to time, more Flour and Raspings, till it is enough; then take the Liquor in the Pan, and pouring off the Fat, boil it with some Lemon-peel and a little Sugar and Salt, and pour it over the Turtle. Serve it hot.

A WHITE FRICASSY OF FROGS.

FROM MR. GANEAU.

Cut off the Hinder Legs, strip them of the Skin, and cut off the Feet, and boil them tender in a little Veal Broth, with whole Pepper and a little Salt, with a Bunch of Sweet Herbs and some Lemon-peel. Stew these with a Shallot, till the Flesh is a little tender; strain off the Liquor, and thicken it with Cream and Butter; Serve them hot with Mushrooms pickled, tossed up with the Sauce. They make a very good Dish, and their Bones being of a very fine Texture, are better to be eaten than those of Larks.

FROGS IN A BROWN FRICASSY.

From the Same.

Prepare the Frogs as before, flour them well, put them into a Pan of hot Lard, and fry them brown, then drain them from the Liquor, and make a Sauce for them of good Gravy, some Lemon-peel, a Shallot or two, some Spice beaten, a Bunch of Sweet herbs, an Anchovy, some pickled Mushrooms and their Liquor, and some Pepper and Salt. Toss up these thick with Butter, and pour the Sauce over them, and some Lemon-juice. Garnish with broiled Mushroom Flaps, and Lemon sliced.

STEWED TERRAPIN.

New York. Mrs. F. B. C.

Put two terrapins in hot (not boiling) water for two minutes, take them out, rub off the outer skin from the legs and neck; return the terrapins to the kettle and boil them until they can be taken easily from the shell; this will be in an hour and a half or two hours according to the size. Open the shell at the side, take out the two sand-bags and the gall, which lies above the largest lobe of the liver; cut off the toe-nails and the head; cut the remainder in pieces, and put them in a sauce-pan with a dessertspoonful of allspice, half a teaspoonful of ground mace, a teaspoonful of black pepper, a little cayenne pepper, and salt to the taste. Let it stand half an hour; then add a quarter of a pound of butter, in small bits, one quart of milk, and more spice if desired; put it on the fire, and when it simmers add a gill and two even table-spoonfuls of flour, rubbed smooth with a quarter of a pound of butter; mix well and let it simmer half an hour or more, but do not allow it to boil. A few minutes before serving, add one gill of sherry and pour another in the dish in which the terrapin is to be served; stir well and serve at once.

CARVING.

C. D. M.

"Let 's carve him as a dish fit for the gods,
Not hew him as a carcass fit for hounds."

ONE who is born with no mechanical genius should never torment himself or distract his family by attempting to carve; the office should be assumed by some one of the household more favored of the gods, who may, by daily practice and close attention, soon become a proficient in the art.

To save strength, time, and patience, a very sharp knife is an absolute necessity; it is impossible to cut thin, beautiful slices without it. As a general rule cut *across* the grain.

A turkey should be placed with the head towards the right hand of the carver. The breast is generally cut in slices parallel with the breast-bone; but if the turkey is large, take off the wings close to the body, and cut the breast *across*. Duck and grouse should be cut from the wing joint backward through the second joint, taking wing, breast, aud leg in one section. A roast pig running off with an ear of green corn in his mouth, his head towards the left hand of the carver, should be cut lengthwise through the back-boue, then in cross sections; the head, which may be first taken off if preferred, is cut in the same way. The arrangement of the meat on the plate, like that of flowers or dress, is a matter where taste is appreciated and usefully brought in. As to quantity, serve according to the Pickwick rule,—"Wary, as appetites wary."

POULTRY.

THE MOST APPROVED WAY OF KILLING CHICKENS.

Catch them quietly as possible, that they may not be bruised; tie the feet together; hang them on a horizontal pole; tie the wings together over the back with a strip of soft cotton. When they have hung five minutes, take a very sharp knife and cut off the head, or simply cut the throat; then let them hang until the blood has ceased to drip.

To make a fowl tender, give it a tablespoonful of vinegar half an hour before killing.

TO TRUSS A FOWL.

Cross the last joint of the wing above the first joint, and skewer them close to the body; cut off the entire neck, having drawn back the skin an inch or two. Near the *Pope's nose*, each side of the opening made for *drawing* the fowl, make two incisions, into which by pressing back the legs very gently and perseveringly, the ends may be slipped, and their unsightliness concealed. Stuff this part of the fowl sufficiently to preserve its form; then sew it with soft tidy cotton. Stuff the breast of the bird through the neck, tie the skin, lap it under, and skewer it to the back.

TO CUT A CHICKEN FOR FRYING, OR FOR A FRICASSEE.

Cut the neck from the body, then the wings, and then the legs; cut the body in two, lengthwise, through the sides. A very small fowl requires no more cutting; a large one should have the second joint and drumstick separated, and the breast may be cut across, leaving the "wish-bone" in one part. The neck may be *stewed* with the fricassee, but not *served*.

There is another way which makes a very pretty dish: Take off the back, and divide the remaining part into four equal pieces by cutting through the centre of the breast lengthwise and across.

The liver is nice in a fricassee, but the gizzard and heart are better in the soup-kettle; or in cold weather they may be kept to stew and mince for the gravy of a roast chicken.

BOILED CHICKEN.

Two chickens.

One quart of loose bread crumbs.

Two ounces of butter.
One teaspoonful of celery seed.
Half a teaspoonful of pepper.
One and a half teaspoonfuls of salt.

Stuff the chickens with the above ingredients mixed thoroughly together without water; bind them closely with strips of cotton two inches wide, and put them in the soup-kettle with four quarts of cold water (see Chicken Soup, page 40). When boiled, serve with rice piled around them, and a rich drawn butter poured over them.

TO ROAST CHICKENS.

When nicely dressed, rub the inside with an onion, then stuff them with dry bread crumbs, well-seasoned with butter (one ounce for a fowl), pepper, salt, and a little thyme or marjoram, if liked. Do not wet the bread, as the stuffing is far more tempting when it crumbles in the carving than when in a solid mass, that must be sliced. Put in sufficient stuffing to preserve the form of the fowl. Place the chickens in a dripping-pan, with a small quantity of water; spot them with small bits of drippings, and put them in a quick oven; watch them very closely, and baste often, to prevent their becoming dry. Allow three quarters of an hour for baking. Have the giblets (gizzard, liver, and heart) boiled tender, and chopped fine for the gravy, which must be made when the chickens are roasted. If there is much fat in the dripping-pan, pour it off; if not enough gravy, add boiling water; season with pepper and salt, thicken with flour (two even tablespoonfuls to half a pint); stir in the chopped liver, etc., and let it simmer a few minutes. In serving, place the chickens side by side, with the heads in the same direction; pour a little of the gravy *around* them, and put the rest in the gravy-boat.

STEAMED CHICKENS.

Two chickens.
Three pints of water.
One teaspoonful of salt.
Half a teaspoonful of pepper.

Rub the chickens in the inside with the pepper and salt; put them in the steamer, and select a kettle so large that it will go nearly to the bottom; put the water and the covered steamer in the kettle, and cover the kettle. Allow an hour and a half for steaming, unless the chickens are very tender. When done, keep them hot in the steamer while the gravy is made; then cut the chickens as for a fricassee, arrange them on a platter, pour the dressing over them, and serve.

DRESSING FOR STEAMED CHICKENS.

One pint of the gravy from the kettle without the fat.
Six even tablespoonfuls of flour.
One gill of cream.
One and a half teaspoonfuls of celery salt.
One teaspoonful of salt.
A pinch of cayenne pepper.

Let the gravy boil, add the salt and pepper, mix the cream gradually in the flour, and when smooth, add to the gravy. The celery, salt, and cayenne may be omitted, and curry powder substituted, or nutmeg may be used instead of celery salt, and the gravy may be thickened with corn-starch instead of flour.

AN EXCELLENT WAY TO COOK CHICKENS.

Stuff two chickens as for boiling, with a little celery seed in the dressing; truss them nicely; place them in a four-quart tin pail with a tightly fitting cover, and set the pail in a large kettle partly filled with boiling water; the water should not reach more than half the height of the pail. Cover the kettle and keep it boiling, being careful that the water does not boil away. When ready to serve, pour off the gravy, thicken it, and add butter if the chickens are not fat; season to the taste with pepper, salt, and nutmeg, if liked; a gill of cream may also be added. Lay the chickens on a platter, pour the gravy over them, and garnish with vegetable rice. Egg sauce (see page 201) is also very good with chickens cooked in this way.

CHICKEN AND VEGETABLE STEW.

Prepare two chickens as for boiling, breaking the breast-bone from the inside, or on the outside, which is easier; lay a towel, folded several times, over the breast-bone, and give it a blow with the rolling-pin; this makes them look plump. Put them in a stewpan with one pint of water, and when it simmers add two ounces of butter, mixed smooth with three quarters of a tablespoonful of flour; add one pint of sweet corn cut very fine, the same quantity of Lima beans, and two or three slices of fat bacon, with a little pepper and salt and cayenne; let them stew slowly until done. Serve with the chickens in the centre and the corn and beans around them. Do not send the bacon to table.

BRAISING.

This is a combination of stewing and browning, done in an iron kettle with so little water that the meat browns underneath, and by

means of live coals on the iron cover browns on the upper side also. As these covers, however, are rarely found, the following mode of braising may be substituted: —

BRAISED CHICKEN.

Two chickens, weighing about five pounds.
Six ounces of bacon.
Six ounces of celery.
One pound of turnip.
Two onions.
One and a half pints of water.
One and a half teaspoonfuls of summer savory.
One and a half teaspoonfuls of black pepper.
One third of a teaspoonful of cayenne pepper.
Three teaspoonfuls of salt.

Put the bacon in an iron frying-pan and let it fry slowly until much of the fat has come from it. Have the chickens rubbed on the inside with one teaspoonful of salt and half a teaspoonful of summer savory mixed; truss them nicely, then lay them in the hot fat, and turn often until they are a fine, rich brown; then place them in an iron kettle with the sliced vegetables, summer savory, etc., and water; cover closely, and cook slowly until tender. Lay the chickens on a platter, with the strips of bacon over the legs and wings; skim the fat from the gravy and thicken it with two tablespoonfuls of flour rubbed smooth in two tablespoonfuls of water. The gravy can be strained or not, as preferred.

BROILED CHICKEN.

Cut it through the back, clean, wash, and wipe it dry; spread it on the gridiron, and cook slowly with the inside towards the fire; keep it

so until nearly done; the chicken cooks more thoroughly in this way, and the surface being seared, the juice is retained. It must be nicely browned on both sides, then served on a hot platter with a little butter, pepper, and salt. Pigeons may be broiled in the same way.

TO FRICASSEE A CHICKEN.

Cut as directed, place in a kettle with half a pint of water, a tablespoonful of vinegar, a small onion grated, a little pepper and salt; cover closely, and stew gently for three quarters of an hour; then add one and a half ounces of butter and a dessertspoonful of chopped parsley; the moment before serving, add a beaten egg. A little nutmeg may be used, if liked.

CHICKEN CURRY WITH COCOANUT.

MRS. BRECK.

Cut the chicken as for a fricassee, put it in a saucepan with half a pint of cold water, cover closely, and let it simmer until tender. Grate a cocoanut, and pour over it one and a half gills of tepid water; let it stand half an hour. When the chicken is tender, take it out, and add to the gravy three tablespoonfuls of flour rubbed smooth with one and a half ounces of butter and a tablespoonful of curry; let it stew a few minutes; pour in, through a strainer, the water from the cocoanut; add the chicken, let it boil once, then serve. Toasted slices of cocoanut are also a great improvement to a curry.

FRICASSEED CHICKEN.

Two chickens weighing two and a half pounds each.
One and a half ounces of flour.

Two ounces of butter.
One pint of cold water.
Two gills of cream.
One teaspoonful of mace.
Two teaspoonfuls of salt.
One third of a teaspoonful of cayenne pepper.
One third of a nutmeg grated.
One onion.
Yolks of four eggs.

Cut the chickens, and sprinkle the pieces with the salt, pepper, and spices; put the water in the kettle, and lay in the chicken, the skin side down; slice the onion over them, cover closely, and let them simmer until done. Take out the chicken, arrange it on the platter, and keep it hot, while the gravy is being thickened; there should be nearly a pint of it. Rub the butter and flour smoothly together, adding a little of the gravy to soften and help mix them; stir it in the gravy, and let it boil two or three minutes; pour in the cream, and as soon as it boils, pour the whole on the well-beaten yolks, return it to the saucepan, let it get thoroughly hot, without boiling, and pour it at once over the chickens.

BROWN FRICASSEE.

Cut the chicken, put it in a saucepan with barely enough water to cover it, and stew gently until tender. Put a few slices of pork in a frying-pan, drain the chicken, and fry it with the pork until of a fine rich brown; take the chicken from the pan, empty it, and pour in the broth; make a gravy thickened with browned flour and seasoned with pepper; let the chicken simmer in it for a few moments, then serve very hot.

FRICASSEED CHICKEN.

DUDDINGTON.

Pour one pint of cold water over two chickens, cut in the ordinary way; add a grated onion and thyme, sweet marjoram, pepper and salt to the taste; cover closely, and let it simmer slowly until the chickens are tender. To the pint of gravy add three even tablespoonfuls of flour rubbed smooth with a bit of butter the size of a large egg; stir it in well, and if liked, add a little mace and cayenne; when it has stewed sufficiently to cook the flour, pour in a gill or more of rich sweet cream, and when simmering, add the yolks of four eggs well-beaten, and *serve at once.* This fricassee should not be prepared until dinner is nearly ready, and should be made with great care, to prevent curdling.

PILAU.

Cut a chicken as for a fricassee, and put it in a pot with the liver, gizzard, heart, and a slice or two of bacon, and cover with water; season with pepper and salt; let it stew slowly, and when done, take it from the pot, and set it where it will keep hot. Wash half a pint of rice, and boil it in the broth, of which there should be one pint; if there is not that measure add water, cover, and boil until the broth is absorbed, then uncover, and let it dry. Serve on a platter, with the chicken on the rice.

TIMBAL.

Cut a chicken as for a fricassee; barely cover it with cold water, and stew until tender; add half a pint of well-washed rice, and boil until soft; take it from the fire, add the yolks of three well-beaten eggs, and pepper and salt to the taste. Butter a baking-dish; put first a layer of grated bread and chopped parsley, then of the fowl and rice;

fill the dish in this way, and over the last layer of bread put small dots of butter, then brown it in the oven. Any meat may be used in this way. If there is not sufficient broth to boil the rice, a little boiling water may be added.

CHICKEN PÂTÉ.

Mrs. Hastings.

Put half an ounce of Cooper's isinglass to soak. Cut a chicken, as for a fricassee, cover with water, and let it simmer until the meat slips easily from the bones. Have ready some hard-boiled eggs. Cut the chicken in thin slices; return the bones to the water in the kettle, and let them simmer a while, to enrich the jelly. Wet a plain mould, and line it with thin slices of lemon and egg, then fill it, seasoning with salt, pepper, and a little mace or nutmeg, with layers of chicken and egg, adding now and then some small bits of boiled ham, bacon, or pork, and slices of lemon. Season the gravy, add the isinglass, and when dissolved, pour it over the chicken; cover with a crust or tin cover; bake in a moderate oven three quarters of an hour. To be served cold the following day. Three or four eggs and one lemon may be used for this quantity. Sliced mushrooms are an improvement to the *pâté*, and also thin slices of boiled red beets.

CHICKEN DRESSED WITH CREAM.

Three quarters of a pound of cold boiled chicken.
Two gills of cold water.
Two gills of cream.
One tablespoonful of flour.
One teaspoonful of salt.
Half a teaspoonful of pepper.

Pick the chicken in bits an inch and a half long, and put it in a saucepan; pour the water over it, and let it simmer until the water is nearly absorbed; mix the flour smooth in a little of the cream, add the rest, with the salt and pepper, and pour the whole over the chicken; let it simmer, and when sufficiently thickened, serve on a platter garnished with points of crisp toast. Milk may be used instead of cream, with the addition of an ounce of butter.

CHICKEN CROQUETTES.

Fourteen ounces of boiled chicken, chopped fine.
Half a pint of milk.
Quarter of a pound of butter.
One teaspoonful of salt.
Two even tablespoonfuls of flour.
A pinch of cayenne pepper.

Mix the flour smooth in a little of the milk; put the rest over a saucepan of boiling water, and when scalded, pour in the flour; sprinkle the salt and pepper over the butter, and cut it in the milk; when like thick cream, mix it thoroughly with the chicken, and put it aside to become cold and stiff; then make it into twelve croquettes, from three to four inches long. Be careful that the surface is smooth; roll them in the beaten yolk of egg, then in grated bread; lay them in the frying-basket, and fry a golden brown in deep lard.

CHICKEN CROQUETTES.

PITTSBURG.

Three quarters of a pound of the white meat chopped fine.
Half a pound of mashed potato.

Two ounces of butter.

Two tablespoonfuls of cream.

Pepper, salt, and nutmeg to taste.

One egg.

Mix well, form into balls, cover with egg and grated bread, and fry as in the above receipt.

CHICKEN AND CHICKEN JELLY.

Where quite a large quantity of chicken jelly is required, or a supply of chicken salad is to be made, this rule will be found useful.

Nine and a quarter pounds of chicken.

Three quarts of cold water.

Cut the chickens as for a fricassee; put them in a deep kettle, pour the water over them, and let them heat slowly; when they boil, skim well, cover them closely, and simmer until the meat is so tender as to slip easily from the bone. Take out the chickens, remove the meat, and return the bones to the kettle, where they must boil until the water is reduced to two quarts, — one third less than the original quantity. Strain it and put it in a cold place, that the fat may congeal on the top. This must be taken off, and may be kept for various cooking purposes.

To one quart of the jelly add the pared rind and juice of a lemon, two even teaspoonfuls of salt, a pinch of cayenne pepper, and the whites and crushed shells of two eggs; beat the whites sufficiently to break them, but not to make them light; mix all thoroughly together; heat it slowly without touching; let it boil five minutes, and stand a moment to settle, then pour it through a straining cloth and place it on the ice.

This jelly may be moulded in a basin, turned out, and broken in

small bits, as a rough garnish around cold roast chicken or turkey; or cut in squares to use in ornamenting a cold beef *à la mode;* or it may be moulded with the chicken, after the following rule: —

A MOULD OF CHICKEN IN JELLY.

Wet a mould, and pour a little jelly in the bottom, about half an inch in depth; when it stiffens, put a sprig of parsley in the centre, spreading the leaves, and leaving the stem up; pour in a little more half-thickened jelly, and when it hardens cut a hard-boiled egg in two, lengthwise, and lay the halves obliquely across it; cover these with jelly, and when hard lay in long, delicate strips of the breast of chicken, seasoned with pepper and salt; cover with jelly to within an inch and a half of the top; when hard, put a lining of lemon around the mould, cut in very thin slices; lay in more bits of chicken, fill the mould with jelly, and place it on ice.

While filling the mould, keep the jelly in a pitcher and the mould in a pan of ice, unless it is *very* cold weather, when the mould may stand outside the kitchen window, on the sill. The jelly in the pitcher must not be allowed to stiffen.

RISSOLES.

Puff paste.
One gill of chicken, chopped very fine.
One half gill of grated or chopped ham.
Four tablespoonfuls of rich cream.
The grated rind of half a lemon.
A small pinch of cayenne pepper.

Roll out the paste, and cut it with a tumbler or with a round tin cutter; lay some of the chicken on one half of every circle, lap the other half over it, press the edges closely together, and drop into hot lard, having first tested the heat with a bit of the paste. Serve, piled on a small platter. This quantity of chicken is sufficient for ten *rissoles*. Nutmeg may be substituted for the lemon-peel, and *rissoles* may be made of veal or turkey.

ROAST TURKEY.

Clean the turkey, rub the inside with an onion, or rinse it thoroughly with a pint of water, in which a teaspoonful of soda is dissolved, then wash with clear, cold water; crush the point of the breast-bone with the rolling-pin; this gives the fowl a fine round appearance. Truss it as you would a chicken; stuff it with bread crumbs, seasoned with pepper, salt, any sweet herb, and two or three ounces of butter; lay it in the dripping-pan, spot it with lard or drippings, put three gills of water in the pan, and baste very often. When the breast is brown, protect it with a bit of paper. Boil the giblets, chop them fine, and add them to the gravy, which may be made in the dripping-pan when the turkey has been taken out. If there is too much fat, pour it off before putting in the giblets, and if too little gravy add water. Thicken and season to taste. Pour some of it around the turkey, and serve the rest in a boat. Fried sausage or thin slices of ham, fried crisp, may be curled and laid around the turkey. Stewed cranberries or stewed apples should be served with it.

BOILED TURKEY.

Follow the above directions for cleaning and trussing; substitute oysters, chopped celery, or celery seed for the sweet herb in the dress-

ing. Wrap the turkey in a towel; put it in a kettle of boiling water, and boil slowly but steadily until it is cooked, which will be from two to three hours, unless the turkey is very large. Serve with celery or oyster-sauce according to the stuffing.

TURKEY HASH.

Cut the remains of a cold turkey, either roasted or boiled, into shreds, large or small as preferred; put it in a stewpan with half a pint of water; cover, and stew gently for a few minutes; season with pepper and salt, and thicken the gravy with a little of the stuffing if liked, or with flour; a gill of rich cream makes it very nice; the same quantity of milk will do with a teaspoonful of flour rubbed smooth with an ounce of butter. Add milk or water, if there is not enough gravy. Garnish the dish with points of dry toast. The turkey may be cut in small square pieces rather than shreds, unless very tender.

ROASTED DUCKS.

Clean and truss them like chickens. For two, make a stuffing of half a pound of bread crumbs, three ounces of butter, one large onion grated, one teaspoonful of salt, and half a teaspoonful of pepper. Season the ducks both inside and out with pepper, salt, and a little sage; put them in the dripping-pan with a little water; put bits of drippings over them, and as they cook, baste very often. Stew and chop the giblets for the gravy, which must be made in the dripping-pan, after pouring off most of the fat; thicken it a little and season well. Stewed cranberries or apple should be served with them.

ROAST GOOSE.

Clean, and truss it; and if old, boil half an hour sewed in a cloth; then stuff it with bread crumbs, seasoned with butter, pepper, salt, grated onion, and sage; dot it with drippings or lard, and baste very often while baking. The stuffing may be made of mashed potato, instead of bread crumbs, with two grated onions and a teaspoonful of sweet marjoram. Stewed apple should be served with it.

TO STEW PIGEONS.

Quarter, and put them in a stewpan with a little salt, and cold water, less than enough to cover them; cover the stewpan closely. When nearly done, add a bit of butter and some pepper; when quite done, lay them on a hot dish, thicken the gravy with flour rubbed smooth in a little of the gravy, add chopped parsley, another bit of butter, and a beaten egg. Cream is a great improvement. When the gravy is made, put the pigeons in it; let them remain a few moments, then serve.

TO ROAST PIGEONS.

Scald some parsley, chop it with the livers, mix them with a piece of fresh butter, season with pepper and salt; put a portion inside each pigeon; cover the breast with a slice of bacon; roast them. Serve with a garnish of curled parsley. Pour the fat from the dripping-pan, add a little water to the gravy if necessary, season with pepper and salt, thicken it slightly, add chopped parsley, and serve in a boat.

PIGEONS IN JELLY.

Take some strong veal broth, which is, when cold, a stiff jelly; put it in a pan with a blade of mace, a bunch of sweet herbs, some white

pepper-corns, a little lemon-peel, a slice of lean bacon, and the pigeons seasoned with pepper, salt, and chopped celery; bake them, and when done, cover closely to preserve the color. When the jelly is cold, remove every particle of fat, then beat into it the whites and shells of two eggs; let it boil a moment, then strain through a thick cloth wrung from boiling water, and laid in a sieve. When served, lay the pigeons in the centre of the platter; break the jelly, and put it in a rough mass over and around them.

PIGEONS IN A MOULD OF JELLY.

Pick a pair of pigeons, and make them look as well as possible by singeing, washing, and cleaning the heads thoroughly; be very particular with the feet also, clipping the nails close to the claws; rub them in the inside with a little pepper, salt, and chopped celery; skewer them in a sitting position in the dripping-pan, with the feet under, keeping the heads up as if the birds were alive; this may be done by means of a thread kept around the neck while roasting.

Have ready a savory jelly as above, and pour it an inch deep in the mould designed for the pigeons; let this harden, while the rest of the jelly is kept soft, just thick enough to pour and fill in closely. See that no gravy adheres to the birds; place them in the mould side by side, with the heads down, and a sprig of myrtle in each bill; then fill with the jelly, which should come three inches above the feet. Make this dish twenty-four hours before using, and keep it on ice.

SAVORY JELLY TO ORNAMENT COLD MEATS.

Should this be wanted on short notice, take a pint of good flavored stock, add one teaspoonful of Tarragon vinegar and a glass of white wine, and warm them together; add half an ounce of gelatine that has

been soaked an hour in cold water, and drained; stir it well in with the whites and crushed shells of one or two eggs; let it boil five minutes, or until clear, without touching, then strain it in a pan which will make the jelly about half an inch deep. Put it on the ice and when wanted cut it in dice, or chop it; or cut it in stars, with a small tin cutter.

GALANTINES.

Capon, duck, goose, hare, lamb, sucking pig, partridge, pheasant, rabbit, turkey, veal, venison, and Welsh mutton, are among the things chiefly made into *galantines*. The piece of meat is to be carefully boned, seasoned inside, filled with force-meat, pieces of tongue, sausage, game, bacon, truffles, etc., in layers; sew it up, trying as far as possible to make it retain its original form; fasten it securely in a cloth, and stew it slowly for some hours in a rich *consommé*. Let it grow cold in the liquor, which should subsequently be reduced, clarified, and, in the form of jelly, used as decoration for the meat; serve it upon a white napkin. The *heads* of sucking pigs, hares, and rabbits should not be boned. Hard-boiled yolks of eggs, oysters, blanched sweet almonds, chestnuts, pistachio-nuts, *foie gras*, veal, garlic, bay-leaves, lemon-juice and rind, chopped pickles, anchovies, etc., enter into the composition of the stuffing. When well executed, a *galantine* is a very handsome dish for any kind of collation; it is invariably served cold. If difficult to glaze it, rasped bread may be used to mask it.

CHICKEN AND OYSTER PIE.

Cut two chickens as for a fricassee; put them in a kettle with chopped celery, a little pepper, salt, and barely enough water to stew them; cover, cook slowly, and when tender, drain. Take the oysters

from a can, and put them over the fire in their own liquor, with a little salt and pepper; let them swell, then rinse well and drain. Add to half a pint of the chicken gravy two even tablespoonfuls of flour mixed smooth in two tablespoonfuls of cold water; let it boil and thicken; take it from the fire, and cut in it four ounces of butter, add half a teaspoonful of pepper, and salt to the taste, not forgetting that it is already slightly salted; also a little nutmeg or mace, if liked. Place the chicken (removing the coarser bones) and oysters in layers in a baking-dish, pouring over each a little of the dressing, and all that remains of it over the top; lay around the edge of the dish a strip of paste an inch and a half wide, and moisten it that it may adhere to the cover of paste, which is then placed over it. Cut an opening in the centre of the cover for the escape of the steam; bake from half to three quarters of an hour, in a moderate oven. If leaves of paste are required for ornamenting, arrange them on the top when it is half baked.

FRIED CHICKENS.

This is the best way of cooking young chickens: The breast must be left whole, also the back, wing, and leg, making in all but six pieces; the neck may go in the soup-kettle. For three chickens, have ready a gill of flour, sifted with one and a half even teaspoonfuls of salt and half a teaspoonful of pepper; roll the pieces separately in the flour, and then place them in a frying-pan, in hot butter and lard, equal parts, a third of an inch deep; as they brown, turn them. When done, arrange them on the dish in which they are to be served, — the breasts side by side across the centre, the backs concealed beneath; surround them with the wings and legs, and keep the whole hot while the gravy is being made. To one pint of sweet cream add one and a half tablespoonfuls of flour, first rubbing it smooth in a little of the cream;

also one and a half even teaspoonfuls of salt, a third of a teaspoonful of pepper, and three fourths of a gill of chopped parsley. Pour it in the frying-pan, in which should remain two or three tablespoonfuls of the butter and lard, with the brown particles from the chicken, which slightly color the gravy; let it simmer for a few minutes, stirring occasionally, then pour it hot over the chicken, garnish with sprigs of parsley, and serve at once. The parsley may be crisped for the gravy by being fried before the cream is added. The skin is sometimes taken from the chicken, improving, perhaps, its appearance, but greatly lessening the flavor. In frying a large number of chickens, use a long griddle.

MRS. B.'S CHICKENS.

Cut tender chickens as for frying; roll them in the beaten yolks of eggs, and then in grated bread highly seasoned with chopped parsley, pepper, salt, and a little mace; place them in a dripping-pan, spot them thickly with bits of butter, add a little water, and bake slowly, basting them occasionally. When done, remove the chicken, and make the gravy in the dripping-pan; add a little flour stirred smooth with a bit of butter, and either cream or milk to make sufficient gravy, which may be seasoned to the taste. In serving, pour the gravy around, not over the chicken, and garnish with parsley.

BOILING AND REDUCING.

Says Alphonse Gouffé, head pastry-cook to her Majesty the Queen of England, "Do not expect to hasten the cooking by indiscriminately heaping up the fuel. Once the boiling point is reached, all excess of heat is wasted: you will lose the benefit of progressive cooking, without expediting it. To reduce, on the contrary, a brisk fire producing quick evaporation is indispensable."

Says Warne, "The most haste, the worst speed" is the proverb of the soup-kettle.

Says Dolby, "Modern experiments, thanks to the enlightened few who have applied the science of chemistry to the improvement of the culinary art! have proved that water for all the purposes of this department of cooking can but boil. That galloping bustle of the pot and flapping of the cover, which alone satisfied the impatient, over-notable housewives of the last age, is now proved to have been mere

"Double, double,
Toil and trouble,"

To no other end than to save a little time at an enormous expense of fuel, and thus converting excellent meat from the larder into an execrable dish for the table."

He also says, "Too rapid boiling raises the cover of the pot, and with the escape of steam we lose the more volatile and savory particles of the meat. Skimming must be thorough and frequent; a little cold water accelerates the rising of the scum."

DRIPPINGS.

All the fat that accumulates in the general cooking of a family should be carefully preserved. In roasting meats, the drippings may be poured from the pan before the meat is entirely cooked, to avoid the risk of burning. If the fat is dark-colored, mix well with about one half its quantity of water; boil it a few minutes and strain it; when cold and hard, it may be taken in a cake from the water, and the sediment scraped from the lower part. It often occurs that a piece of meat comes from the butcher with more fat than is desirable; this may

be cut in small pieces, nearly covered with water, and left to simmer until the fat is melted from the fibre. The cleanest and whitest fat should be kept to use instead of butter, in biscuit and even in pastry. The drippings from beef are particularly good for this purpose ; those from mutton are too hard to be used alone, but are a valuable addition to other fat in frying cakes, and are also useful for greasing tins. The great virtue of "mutton tallow" in relieving chapped lips and hands must not be overlooked ; it should be "tried" (melted and strained) from the surplus fat of uncooked mutton, and moulded in egg-cups. Fat should be clarified as often as once a week ; that which will not do for cooking should be kept for soap. Melt and strain the best, after it has been clarified, into small stone crocks that can easily be kept covered, and mould the poorer quality into cakes, which must be kept in a cool, dry place.

The best way to thaw meat is to leave it in cold water ; as it thaws, it becomes coated with ice, which is easily removed.

When it is necessary to cook a piece of mutton that has not hung long enough to become tender, pin it in a towel, bury it in the earth, and let it remain two or three hours.

MEATS.

ROAST BEEF.

Twelve pounds. A "tenderloin roast."

One pint of water.

One tablespoonful of salt.

One teaspoonful of pepper.

Mix the salt and pepper and rub them well into the beef; lay it in the dripping-pan with the water, and roast two hours, basting it often. When the beef is taken up, pour the fat from the dripping-pan, and see that the gravy is well-seasoned; put a few spoonfuls over the beef, and serve the rest in a gravy-boat, thickened if preferred with browned flour. It may be garnished with small, light mounds of scraped horse-radish, several of them around the beef, and an oval one across it.

BEEF À LA MODE.

Bone a round of beef, lard it with fat bacon; make several incisions, and fill them with a savory dressing of bread, in which there is a little chopped pork, and stuff it with the same, skewering it well together; tie it in good form with twine. Put some pieces of pork in a pot, and when fried to a crisp take them out, lay in the beef, and turn it until nicely browned all over; then add hardly enough water to cover it, with a large onion, chopped, a sliced carrot (several carrots may be used, with the addition of a little more water), a dozen cloves, a small bunch of sweet herbs, pepper, and salt; cover closely, and let it stew gently but steadily for several hours, until very tender. The water must boil down to make the gravy rich, but be careful that it does not burn; it may be strained and thickened with browned flour or not, as preferred.

BEEF À LA MODE.

DUDDINGTON.

Take the bone from a round of beef, and stuff it with bacon chopped and well-mixed with twelve cloves and twelve allspice, ground, a teaspoonful of ground mace, half a nutmeg, pepper, salt, and sweet herbs. Bind the beef, put it in a pot and cover with water and a pint of white wine; add four large onions and six garlic cloves, chopped very fine, a teaspoonful of cayenne and one of vinegar, a little salt, and a pint of mushrooms if you have them; strew over the whole about three handfuls of grated bread, cover the pot closely, and stew gently for six hours or more. When the beef is cooked, take it out and keep it hot over boiling water. Strain the gravy, skim off the fat, return it to the pot, let it boil once, and add more seasoning if liked; pour it

over the beef, and serve. The round should be stuffed the night before it is cooked.

DAUBE.

Mrs. I. E. Morse.

Get six or eight pounds of the round of beef; there is much choice in selecting it, the second cut being generally the best. Scrape the meat nicely, then make about a dozen slits in the beef, and into each put a strip of bacon an inch long and a quarter of an inch thick, and a couple of cloves; slice a large onion and sprinkle it over the roast, also an even tablespoonful of salt, a teaspoonful of allspice, and one of pepper; dredge the whole with flour, put in the pan a tablespoonful of lard and half a gill of water; bake it slowly for two or three hours, and just before sending it to table pour over the whole a glass of sherry.

TO BROIL A BEEFSTEAK.

It should be thick and tender; lay it on a gridiron before or over a clear coal fire, and as soon as *seared*, turn it and sear the other side, to prevent the escape of the juice; if there is then danger of burning, the fire may be somewhat reduced by sprinkling ashes over it; turn the steak often, and serve the moment it is cooked; have the platter hot, and put small bits of butter, with a little pepper and salt, over the steak; this may be garnished with fried sliced potatoes; or, with the steak in the centre of the dish, have browned potato balls, the size of a marble, in a pyramidal pile at each end.

This method is preferred by some: Put it on the gridiron before a clear fire; have two ounces of butter (more, if the steak is large), with an even teaspoonful of salt, and half as much pepper, on the end of a hot platter; when the steak is browned on one side, lay it on the platter

and press the juice from it; return it to the gridiron, mix the gravy, and when the beef is sufficiently cooked take it up, turn it two or three times in the gravy, wipe the edge of the platter, and serve. Stewed mushrooms or tomatoes may be served with it if liked, or it may be garnished with shaved horse-radish. When the steak is broiled, many prefer leaving it covered in the oven a few moments before serving, and many serve it without butter.

STEWED BEEFSTEAK.

MRS. GLASSE, LONDON.

Four and a half pounds of round steak.
One and a half ounces of flour.
Three ounces of butter.
Half a pint of oysters.
Half a pint of water.
One gill of wine.
One teaspoonful of pepper.
Three teaspoonfuls of salt.
Half a teaspoonful of summer savory.
Two blades of mace.
Three cloves.
Four allspice.
One onion grated.

Mix the salt, summer savory, and pepper with the onion, rub the beef well with it on both sides; lay it in the kettle with the water, wine, cloves, allspice, and mace, and one ounce of the butter rubbed with half an ounce of the flour; cover closely, and let it stew gently until the beef is tender, then take it from the gravy, and fry it in the rest of the butter. When brown, lay it in the platter, drain the butter

from the frying-pan, then pour in the gravy through a strainer (there should be one pint), rub the rest of the flour smooth in a little of the gravy, and stir it in; add the oysters, and when curled, lay them on the beef. If the gravy is not quite thick enough, let it boil a little longer then pour over the whole and serve.

STEWED BEEFSTEAK, NO. 2.

The steak should be one and a half inches thick; dredge with a little flour, and fry a few minutes until well browned, with an onion stuck with six cloves; put both in a saucepan with a quart of water and small bits of meat to enrich the gravy; add a little salt and pepper, cover, and let it stew slowly for three or four hours. Take it up, remove the onion, thicken the gravy with a little flour; add butter, if the beef is very lean, and walnut or mushroom catsup. Pour the gravy over the steak, and strew over it one or two cucumber pickles, chopped fine.

BEEFSTEAK PUDDING.

MRS. MESSENGER.

For a large-sized pudding, take a pound of fresh beef-suet, clearing it from the skin and stringy fibres; then chop it fine as possible, sift three pounds of fine flour, adding the suet gradually, rubbing it fine with the hands and mixing it thoroughly, adding a little salt; then pour over it by degrees a little cold water to make a stiff dough. Have ready eight pounds of best tender beefsteak without bone, and with but very little fat; cut it in small pieces, seasoning them with pepper and salt; add one or two onions finely-chopped, if liked; then roll the paste into a large, even sheet; place the pudding-cloth in a large bowl, and arrange the paste in it. When this is done put in the meat, with a cup

of cold water, and dredge some flour over it; then tie the cloth, leaving space for it to swell; fasten the string firmly, so that no water can get in. Have ready a large pot of boiling water, put the pudding in it, and keep it *boiling* for six or seven hours, closely covered, replenishing, if needful, with boiling water.

BEEFSTEAK PUDDING, NO. 2.

Cut tender beefsteak into pieces about three inches long and two wide; season with salt and pepper. Butter a quart basin or mould; line it with suet-paste, letting it lap over the edge; dredge the beef with flour, and lay it in the mould with five or six parboiled button-onions, a teaspoonful of mushroom-catsup, and half a gill of water. Wet the edge that it may adhere to the cover of paste which is laid over it; tie the mould in a cloth, and boil four hours; serve it turned out.

BEEFSTEAK STUFFED.

Two pounds of thick steak from the round, clear of bone.

Two gills of bread stuffing, well-seasoned with salt, pepper, and half an onion chopped, if liked.

Roll the stuffing up in the steak; wind a piece of twine around it, securing the ends of the roll. Have ready a kettle, in which a slice or two of pork have been fried crisp; take out the pork, and put in the steak, turning it until it is well browned. Put in half a pint of water and a little salt, cover closely, and boil two hours slowly; add more water afterwards, if too dry. Unwind the string carefully, lay the beef in a hot dish; thicken the gravy if necessary, and pour it over the meat. To be cut in slices through the roll. It is equally nice heated over the next day.

BEEFSTEAK SMOTHERED IN ONIONS.

Cut six onions quite fine, and stew them in a saucepan with one pint of water, two ounces of butter, a teaspoonful of salt, half a teaspoonful of pepper; dredge in a little flour; stew until the onions are quite soft, then add a well-broiled beefsteak; let it simmer about ten minutes, and send to table very hot.

ROAST BEEF WITH YORKSHIRE PUDDING.

Roast the beef on a rack in the dripping-pan, or on strong skewers laid across it; from half to three quarters of an hour before it is done, pour the drippings from the pan, leaving only enough fat to prevent sticking; pour in the pudding, and replace the beef. In serving, cut the pudding in oblong pieces, and place them around the beef.

YORKSHIRE PUDDING.

One pint of sifted flour.

One pint of milk.

Half a teaspoonful of salt.

Four eggs.

Put the flour in a large bowl with two thirds of the milk, the salt, and eggs; beat thoroughly, and add the rest of the milk. This quantity, if baked in an ordinary dripping-pan, makes the pudding too thin. It may be baked in a pie-tin twelve by eight inches, and one inch deep. If necessary, pour part of the drippings from the pan, return it to the oven, place the pie-tin, greased with a little of the drippings, in the centre of the dripping-pan, pour in the batter, replace the rack and beef, and bake from half to three quarters of an hour.

BEEF PIE.

One and a quarter pounds of cold roast beef or cold beefsteak.
One ounce of flour, rubbed smooth in two tablespoonfuls of water.
Three gills of stock or water.
Two tablespoonfuls of Chili sauce.
Three teaspoonfuls of salt.
One grated onion.
Two hard-boiled eggs.

Cut the beef in small, thin bits, with but little fat. In cutting it, if there are any ragged bits or bones, cover them with cold water, and let them boil slowly for an hour or more, for the gravy of the pie; to three gills of this, add the onion, salt, Chili sauce, and beef; let it simmer for ten minutes, then thicken the gravy, let it boil for a moment, then place it where it will cool; put it in a two-quart baking-dish, in layers with the sliced egg, cover with puff paste, make an opening in the centre for the escape of the steam, and bake half an hour.

FRENCH STEW.

Cut into pieces three pounds of the lean of fresh, tender beef, veal, or pork; peel and slice two quarts of ripe tomatoes; put the whole in a stewpan, and season with pepper and salt; cover close, opening occasionally to see how it is cooking. When the tomato is dissolved, stir in three ounces of fresh butter rolled in flour, and stew ten or fifteen minutes longer, or until the meat is tender. Serve hot, garnished with points of dry toast.

PINE STREET STEW.

Butter the lower part of an iron kettle, heat it, and place in it three pounds of sirloin steak; watch carefully, that it does not burn, and

turn often until it is brown all over; then put a muffin-ring under the beef to prevent its sticking; add two or three sliced carrots (more if they are quite small) and a sliced onion; cover closely, and stew slowly for an hour, or until the carrots are perfectly tender; season with pepper and salt; serve on a platter, with the vegetables over the beef. If more gravy is required, add a little water and thicken with flour; it must be free from grease.

BEEF STEW.

Three pounds of lean beef, put in a pot, covered with water, and placed over a moderate fire; add one quart of peeled and sliced tomatoes, one and a half pints of sliced okra, three onions cut fine, and half a dozen ears of corn cut and scraped from the cob; season with salt and pepper, and add two ounces of butter. Let the whole stew gently for four hours, or until the vegetables become a thick mass.

BEEF HASH.

Chop some cold roast beef, add a grated onion, two ounces of butter, and some cold potatoes, chopped; season to the taste with pepper and salt; let it simmer in a frying-pan with a little water eight or ten minutes. It may be garnished with sippets of toast.

BEEF EN MATELOTE.

Brown two or three onions in butter; add a tablespoonful of flour, and fry lightly; then a gill of ordinary claret, a gill of beef broth, a few mushrooms if possible; salt, pepper, a little thyme, and two or three bay-leaves; when all this is done, pour it over cold, sliced beef in a saucepan, and let it simmer for half an hour.

CANNELON DE BOEUF.

One and a quarter pounds of cold roast beef, chopped fine.
A quarter of a pound of boiled ham, chopped fine.
One gill of stock, with one beaten egg.
One and a half teaspoonfuls of salt.
Half a teaspoonful of pepper.
A pinch of thyme and summer savory.
The grated rind of half a lemon.

Work it all well together, form in a long roll, wrap in a buttered paper, and bake for three quarters of an hour. Make a brown gravy to pour over it, seasoned with catsup; garnish with small force-meat balls and the yolks of hard-boiled eggs.

BREAKFAST BEEF.

Three quarters of a pound of cold roast beef.
Half a pint of cold water.
One tablespoonful of Chili sauce.
Two tablespoonfuls of flour.
One teaspoonful of salt.
Half a teaspoonful of pepper.

Cut the beef in small, thin bits; let it heat slowly, with the Chili sauce, pepper, salt, and water. Rub the butter and flour together, with a little of the hot gravy; add them to the beef; let it simmer long enough to cook the flour; then serve, ornamenting the dish with points of toast.

CURRY OF COLD ROAST BEEF.

Cut some slices into rather small square pieces and dredge with flour; slice half an onion very thin, and fry both a good brown in about two

and a half ounces of butter in a stewpan; pour in one gill or as much as you may require of gravy from the meat, or gravy made from the bones or any trimmings of the meat; add one tablespoonful of curry powder, and let it simmer ten or twelve minutes. Serve with a border of rice. In using the curry, it is safer to begin with a teaspoonful and taste it before adding more.

FRIZZLED BEEF.

Chip dried beef fine, pour boiling water over it, and let it stand a moment; pour off the water, add butter, and fry until it curls a little; then serve hot with a little pepper. If liked, a few eggs may be stirred in just before serving.

DRIED BEEF DRESSED WITH CREAM.

Chip the beef thin and fine with a knife or on a potato-slicer; measure a pint of it without pressing down; put it in a saucepan and pour cold water over it; let it heat slowly, and let it simmer a moment longer if very salt; then drain off the water, add one and a half gills of rich cream, and season with pepper. Instead of cream, the same measure of milk may be used with one ounce of butter and a teaspoonful of flour. It is very nice laid on split crackers or toast, but in this way it requires more dressing.

THE DESPARD RED ROUND.

A round of beef weighing twenty-five pounds.
One ounce of cloves.
Three ounces of saltpetre.
Three ounces of coarse sugar.

Half an ounce of allspice.
Six ounces of common salt.
One nutmeg.

The beef should hang two or three days; then take out the bone, rub the spices and salt thoroughly together, and rub them well into the beef on both sides; cover the beef, turn and rub it every day, for from two to three weeks.

When you wish to use it, dip it in cold water to remove the loose spice; bind it closely several times around the sides with a long strip of cotton cloth two inches wide; put it in a pan with half a pint of water in the bottom to prevent burning; cover the top of the meat with shred suet, and cover the pan with a crust half an inch thick, made of water and Graham or other flour, seeing that it adheres to the edge of the pan. Lay a brown paper over the crust; bake it slowly for five or six hours.

The gravy, of which there will be a large quantity, may be used in soup, in beef pie, or in hash. The place from which the bone was taken may be rubbed with fine chopped parsley, and sweet herbs may be laid between the skin and the meat.

CROQUETTES.

From the Despard Red Round.

One and a quarter pounds of potato rubbed through a colander.
Ten ounces of beef.
Four ounces of stale bread or cracker.
One and a half ounces of butter.
Half a gill of cream.
Two teaspoonfuls of salt.

Half a teaspoonful of pepper.

Half a nutmeg.

Two eggs.

Add the butter to the hot potato, then the cream, nutmeg, pepper, salt, and one egg; beat all thoroughly together; chop the beef very fine, avoiding all bits of gristle; mix well with the potato, and then make into rolls four inches long and one and a half inches through. Be careful to have a smooth surface, with no breaks for the fat to penetrate. Place them on a floured tin, and let them lie while you beat the other egg on a plate, and grate the bread or roll the cracker. Whichever it is, be sure that it is very fine; sift it through a colander or coarse sieve. Roll the croquettes first in the egg, then in the bread; lay six of them in the frying-basket, and plunge it in the lard, the heat of which you have first tested with a bit of bread. When a beautiful brown, take them out on wrapping-paper, and in a moment transfer them to a folded napkin on a platter; then fry another half dozen, more or less, as you require. If you have more than necessary, put them away in a cool place, and fry them for tea.

FRIED TRIPE.

Scrape the tripe well on both sides, cut it in pieces the size of the hand, and boil it in salt and water (allow one tablespoonful to a quart) until very tender. The next day cut it in smaller pieces, season with pepper and salt, and dredge with a little flour; fry brown on both sides in a pan of hot lard. When done, take it out, pour out nearly all of the lard, add a gill or more of boiling water, and thicken with a little flour mixed smooth with a tablespoonful or more of vinegar; season to the taste; pour it over the tripe, and serve hot for breakfast.

BEEF TONGUE BOILED.

Wash the tongue, cover it with cold water, and soak over night. The next day put it in the kettle, cover it with fresh cold water, and let it boil until tender; remove the skin, trim it carefully, and serve garnished with rice boiled dry or with well-seasoned mashed potatoes, heaped irregularly around it, or a savory *purée* of dried peas. If the tongue is to be eaten cold, leave it to cool in the water in which it boiled; this makes it rich and juicy. When the skin is taken off, cut it in very thin slices, and serve on a platter garnished with curled parsley.

SPICED TONGUE.

Half a pint of sugar.

A piece of saltpetre the size of a large pea.

One tablespoonful of ground cloves.

Rub this mixture into the tongue; put it in a jar of brine, of three quarters of a pound of salt to two quarts of water, with a weight to keep it under; let it lie in the brine two weeks; then take it out, wash well, and dry with a cloth.

Roll out a thin paste made of flour and water; wrap the tongue in it, put it in a pan to bake; baste well with lard and water; bake slowly; when done, remove the paste and skin, when it is ready to serve.

SPICED BEEF.

A five-pound piece of tender, juicy beef.

One pint of cold water.

Half a pint of vinegar.

Two teaspoonfuls of ground cloves.

One teaspoonful of allspice.

One teaspoonful of pepper.

Two teaspoonfuls of salt.

Two or three onions.

Mix the salt and spices, and rub them well into the beef; press it into a deep dish, and pour the vinegar over it; let it stand twenty-four hours in a cool place, turning it occasionally; if it absorbs the vinegar, add more; put it in a stewpan with the water and onions, and let it simmer slowly three or four hours. To be eaten cold; the gravy to be saved for breakfast dishes.

DUDDINGTON CORNED BEEF.

Twelve pounds of *plate* pieces.

One and a half pounds of salt.

One ounce of pulverized saltpetre.

Four quarts of cold water.

Rub the beef well with the saltpetre; lay it in a three or four gallon crock; dissolve the salt in the water, and pour over it; lay a weight on the beef to keep it under the brine.

In two weeks it is ready to use.

DUDDINGTON CORNED BEEF, NO. 2.

To one hundred pounds of beef, one pound of saltpetre, three pounds of sugar, rubbed on the beef. Corn it with brine that will bear an egg.

MR. JEWELL'S CORNED BEEF.

Sixteen pounds of beef.

One pound of salt.

One tablespoonful of saltpetre.

It is important to buy *young* beef. Get "*plate*" or brisket pieces. If the animal was not large and heavy, get the second or third piece from the quarter; if heavy, the first piece is best. Have two or three ribs in a piece, and have the butcher crack them through the centre. The beef should be in two pieces. Strew a large handful of salt in the bottom of the jar; put in a piece of the beef, strew over it two or three more handfuls of salt and half the saltpetre; then lay in the other piece and cover it with the rest of the salt and saltpetre; put a weight on the beef, and pour in cold water until the crock is nearly full; the beef must be covered with the brine. Stir thoroughly on each side the beef down to the bottom of the crock; cover it, and in three or four days the beef is ready to use. In summer it is sometimes fit for use the second day. In cold weather the brine may be used twice, if it is sweet and not bloody.

In cooking the beef, put it in cold water and boil slowly, from four to five hours, or until the bones may be easily drawn out.

PIFFARD BEEF.

One hundred pounds of beef.
Half a pound of saltpetre.
Half a pound of brown sugar.
Sixteen pounds of salt.
Ten and a half gallons of cold water.

Lay the beef in a perfectly clean, sweet cask; mix the ingredients thoroughly and pour over it; put a heavy stone on the meat, to keep it under the brine. Another half gallon of water may be added. It will be fit for use in twelve days.

BOILED CORNED BEEF.

Wash the beef, cover it with cold water, and boil slowly until ten der, replenishing the kettle if necessary with boiling water. If a brisk piece, boil until the bones slip out easily. It may be served with cal bage.

CORNED BEEF HASH.

Two ounces of butter.
One pint of chopped beef.
One pint of chopped potatoes.
Two gills of water.
Half a teaspoonful of pepper.

Put all the ingredients in an iron frying-pan; stir sufficiently mix, but be careful not to break the pieces of potato; keep it covere until thoroughly heated; then remove the cover, move the hash to on side of the frying-pan, letting it nearly reach the top; keep this side o the hottest part of the range; when browned, pass a knife under lay a platter on the pan, and turn it upside down. It makes a beautif as well as excellent dish.

A DINNER PREPARED IN CAPT. WARREN'S COOKER.

A round of beef.
Beef soup with vegetables.
Potatoes.
Rice.
Tomatoes.
Warrener's pudding.

Rub a round of beef weighing twelve pounds with two tablespoo fuls of salt, two teaspoonfuls of pepper, and one of summer savor

place it on the tin lifter in the meat-chamber; add two quarts of cold water, four large carrots cut in two lengthwise, two large onions cut in four; six peeled and sliced tomatoes, or half a can (more if liked), one potato cut in four, and two tablespoonfuls of well-washed rice. Fill the lower part of the boiler with hot water according to the directions which come with the cooker; put the two other compartments and the cover in place, and keep it where it will boil steadily for five and a half hours. In three hours put the pudding in the upper part in a bag or mould; have the tomatoes prepared in an earthen mould or baking-dish, in layers with bread crumbs, highly seasoned with butter, pepper, salt, a grated onion, and a little sugar; give them, if canned, half an hour for cooking; if fresh, an hour. Have half a pint of well-washed rice in a quart basin, with half a pint of water and half a teaspoonful of salt; and allow for this and the potatoes the last half hour. The beef, on being taken from the cooker, should be placed in a pan, dotted with butter or drippings, and browned in a very hot oven, whilst the soup is being prepared and served. The fat must be skimmed from it, and the carrots, etc., may be chopped, and more seasoning added, or the soup may be served without the vegetables. Reserve three gills of the soup for gravy; thicken and season it; when the vegetables are taken up, leave the pudding until wanted, and do not let the boiling cease; the water requires no replenishing.

RUTGER'S ROLLETJES.

Ten pounds of beef.
Five ounces of salt.
Three quarters of an ounce of pepper.
Half an ounce of ground cloves.
Tripe.

The beef should be sirloin, or from the best cuts, and about one third fat. Chop it in squares about the size of dice, and mix in the salt, pepper, and cloves. Take pieces of tripe about ten inches square, make bags of them, and fill with the beef; sew them up and boil four hours. Put the bags in a butter-firkin filled one third with vinegar, and the rest with the liquor from the pot, having skimmed off the fat, which is kept for frying the rolletjes. Do not use it for a month. It will keep all summer, by adding vinegar. When ready to use, take a very sharp knife, cut it in slices one third of an inch thick, and fry with unpared slices of sour apples; serve with a little of the fat for a gravy.

This is used principally in Lent, when poultry and fresh meats are scarce, and is considered a capital substitute for fish, *soupe maigre*, etc., by the Dutch burgomeisters.

OX CHEEK CHEESE.

From half an ox-head take out the eye, crack the side bones, and lay it over night in water; cover it with water in a saucepan; boil gently, and skim carefully. When the meat loosens from the bone, take it out with a skimmer, and put it in a bowl; take out every particle of bone, chop the meat very fine, and season with salt, pepper, and thyme. Tie in a cloth, press with a heavy weight; when cold, cut in slices, and serve.

The gravy remaining will make a rich broth, with vegetables.

TO DRESS KIDNEYS.

Cut all the good parts small, and lay them in salt and water for half an hour; then wash well, put on in clean water, and boil; pour off that water, put the kidneys on the fire again with clean water and an

onion chopped fine, butter, pepper, and salt, and stew slowly all the evening. In the morning, warm them up for breakfast. Thicken the gravy if desired.

KIDNEY RAGOUT.

MRS. I. E. MORSE.

Take two beef kidneys, nicely washed and well salted; cut them into bits of half an inch each, powder them with flour, or roll them in it, then throw them into a pan of boiling lard and cook until brown. Scald two quarts of tomatoes, stew them in their own liquor half an hour. When the kidneys are well browned put them in the stewpan with the tomatoes, add an onion and a half, finely chopped, cayenne pepper to the taste, and a little parsley. The *ragout* must now simmer a couple of hours over a slow fire; should the stew be too thick a teacupful of *hot* water may be added. Serve hot, with a dish of boiled rice. In winter a can of tomatoes takes the place of the fresh vegetable.

A delicious dish is made by substituting mushrooms for the tomatoes. It is prepared in the same way, except that the mushrooms are added to the kidneys without being first stewed, and the *ragout* requires an extra hour to simmer.

STUFFED LEG OF MUTTON.

HANNAH.

Take out the bone and fill the cavity with a stuffing made of bread crumbs, seasoned with pepper, salt, a little summer savory, two ounces of salt pork chopped fine, and a bit of butter, half the size of an egg. Skewer the ends, sprinkle the mutton with a teaspoonful of salt and half a teaspoonful of pepper; lay it in the dripping-pan with a little water, and put it in a brisk oven; when it begins to roast put a little butter

over it, and dredge it lightly with flour. Watch it very closely; keep an even heat, and baste it thoroughly every fifteen minutes.

Following these directions, a piece weighing six pounds will roast in an hour and a half.

ROAST MUTTON.

Precisely like the above, without the stuffing.

BREAST OF MUTTON.

Boil the mutton until the bones come out easily; press it between two plates under a weight, and let it remain over night; the next day put the mutton in the oven, cover, and heat slowly; then chop a little parsley, and such sweet herbs as are liked, with an onion; add an egg, a little pepper, salt, and cayenne. Score the mutton, spread the mixture over the top, and over that put grated bread and small bits of butter; put it in the oven, and when a light brown, serve with a good brown sauce, seasoned with pickled mushrooms.

A SMALL LEG OF MUTTON, OR OTHER MEAT, BRAISED.

Put two tablespoonfuls of drippings in an oval iron pot; when melted put in the meat sprinkled with a little salt. Shut down the lid and leave it over the fire on the *trivet*, or low rack; shake it up from time to time to prevent burning, and turn it over that it may cook evenly; should there not be sufficient moisture, add a little fat; when cooked, place the mutton on a hot dish, pour off the fat from the gravy, add a little water or stock, thicken with flour mixed smooth in a little cold water (using two even tablespoonfuls of flour for half a pint of gravy); season with pepper and salt or with catsup or Harvey's sauce;

boil until the gravy is thickened, then pour it over the mutton and serve.

LEG OF MUTTON BOILED.

Cut off the small bone at the end, leaving the meat to hide the joint and lap under; put it in a kettle of cold water, and make it boil as soon as possible; then boil very slowly but steadily until the meat is cooked. Stir a gill of capers in a pint of drawn butter; put some of it over the mutton, and serve the rest in the gravy-boat.

MUTTON OR LAMB CHOPS.

Trim them nicely; broil over a clear fire and when cooked season with butter, pepper, and salt; serve them, slightly lapping one over the other in the form of an oval, with the bones standing obliquely. If a very beautiful dish is desired put a frill of white paper an inch wide around the end of the bone; if liked, there may be nicely-dressed tomato in the centre of the dish. With lamb chops, green peas may be served.

MUTTON STEW.

Time from two and a quarter to two and a half hours.

Fry one and a half pounds of mutton, cut in bits, fifteen minutes in two ounces of butter; dredge over it one and a half ounces of flour, and let it brown; then add one quart of boiling water, two teaspoonfuls of salt, half a teaspoonful of pepper, and a pinch of summer savory, two onions cut in halves, with two cloves stuck in each piece; cover closely and let it simmer three quarters of an hour. Form sixteen cork-shaped pieces of turnip with an apple-corer; they should be of uniform length, from two to three inches; fry them brown in one ounce of butter; drop them in the stew, cover, and continue boiling an hour longer;

then drop in eight or ten potatoes, cut down to the size of a black walnut. When the potatoes are cooked the stew is finished; take out the onion, see that the gravy is well-seasoned, pour the whole in a hot platter, and serve. The bits of turnip and potato left from the cutting will do for soup, or with a little addition may be cooked as vegetables.

ENGLISH MUTTON STEW.

Slice in thin small pieces the cold roasted or boiled mutton left from dinner; barely cover it with cold water, add pepper, salt, and a small bit of butter, and let it simmer a few minutes; thicken the gravy with a little flour and brown it with browned flour; add half a tumbler of currant jelly (one gill) and the same of port wine; simmer a little longer and serve. This makes a very dark-colored dish.

IRISH STEW.

Two pounds of sliced potatoes.

Two pounds of *scrag* mutton, cut in six or eight pieces and covered with one pint of cold water.

Two sliced onions

Let it come very slowly to the boiling point; then skim well, let it simmer one hour and a half, season to the taste, and serve.

MUTTON HARICOT.

Trim mutton chops but leave the bone; brown them on both sides in a hot pan with very little butter; then drop them into boiling water deep enough to cover them, with two sliced carrots, and let them stew until the carrots are tender; while stewing, brown half a sliced onion

in the pan where the chops were fried, and add to the carrots; season with pepper and salt.

COLD ROAST MUTTON.

Leg of mutton.
Cloves.
Salt pork.
One pint of vinegar.

Take out the bone, skewer the mutton, and trim nicely; stick cloves over it about one inch apart; lay it in the dripping-pan with slices of salt pork under and over it; pour the vinegar over it, and bake four hours slowly, basting it every twenty minutes. To be eaten cold.

RAGOUT OF COLD MUTTON.

Three quarters of a pound of cold roasted or boiled mutton.
One pound of carrots.
One pound of turnips.
One sliced onion.
Two ounces of butter.
Two and a half gills of water.
Two tablespoonfuls of flour.
Two teaspoonfuls of salt.
Half a teaspoonful of pepper.

Cut the mutton in small bits, trimming off most of the fat; put the butter in the stewpan and sift over it one half of the flour; add the sliced onion and stir until brown; then put in the mutton; when this is brown add two gills of water, the carrots and turnips, which must be sliced very thin, and the pieces of *turnips* cut in two; add the pepper and salt, cover closely, and stew till the vegetables are perfectly

done, from half to three quarters of an hour; then add the rest of the flour with the half gill of water, and let it boil for a moment, when it is ready to serve.

The proportion of mutton and vegetables may be varied.

CHRISTINE'S RAGOUT.

One and a half ounces of butter.
One pint of broth.
One onion, chopped fine.
Five cloves.
One and a half even tablespoonfuls of flour.
One teaspoonful of allspice.
Two thirds of a teaspoonful of cloves.
Salt and pepper to taste.
One and a quarter pounds of cold veal or mutton.

Chop half the onion very fine, stick the cloves in the other half, add the spices, salt, pepper, the broth and the flour rubbed smooth with the butter; let it simmer about half an hour, then add the meat cut in small pieces; let it simmer five or ten minutes, take out the half onion, and serve.

This may be made of meat not previously cooked, in which case water will do instead of broth; more time must be given, and the flour and butter should not be added until the meat is nearly ready to serve.

MUTTON AND POTATOES.

Three pounds of potatoes, boiled, mashed, and well seasoned.
Fourteen ounces of cold roast or boiled mutton.
Two ounces of butter.

One and a half teaspoonfuls of salt.
Half a teaspoonful of pepper.
Four tablespoonfuls of flour.
Half an onion, grated.
One pint of broth.

Cut the mutton into very small pieces, not much larger or thicker than a two-cent piece; stew the bone half an hour or more, to make the pint of broth; strain it, and let it simmer with the mutton, onion, pepper, and salt for ten minutes, adding the butter and flour rubbed together, two or three minutes before taking it up. Butter the lower part of a two-quart baking-dish, and put in a thin layer of potato, then half of the mutton, a thicker layer of potato, the rest of the mutton, and a last layer of potato, which must be glazed with the yolk of an egg; bake until thoroughly heated. A similar dish may be made with sliced instead of mashed potatoes; it is sometimes covered with a baking-powder crust, on which it is served.

MUTTON AND TOMATO PIE.

Cover the bottom of a baking-dish with bread crumbs, then a layer of cold roasted mutton, in thin, small slices, a layer of peeled, sliced tomatoes, and so on, having the last of tomatoes, covered with fine crumbs; season every layer with pepper, salt, and small bits of butter. Bake slowly three quarters of an hour, and serve hot.

MUTTON AND MACARONI, BROWNED.

Boil two ounces of macaroni until barely tender; do not let it break; drain, and put it by to cool. Chop three quarters of a pound of cold roast or boiled mutton, add one teaspoonful of curry, one and a half of

salt, one ounce of butter, a beaten egg, and one gill of milk; mix all thoroughly together. Cut the macaroni in bits half an inch long, and mix it lightly with the mutton. Butter a pie-tin, and form the whole into a smooth round or oval mass in the centre; spread half an ounce of butter over it and put it in the oven; when well heated cover it with a beaten egg seasoned with a small pinch of salt and two of curry; scatter finely grated bread over the egg, and brown it. Serve on a platter garnished with parsley. This dish may be more highly seasoned if preferred.

TO PREPARE A BREAST OF LAMB À LA EDMOND.

Contributed by Mr. G. Mason Graham.

Boil a breast of lamb or mutton in salt and water until *thoroughly done;* let it get cold; beat an egg, yolk and white together, and smear the cold breast with it; then roll it in bread crumbs, or grated crust of bread and bake it. Have a *sauce piquante* of vinegar and oil, with onion tops shred in it, to pour over the lamb when baked, and it is *good to eat,* hot or cold.

TO CURRY LAMB OR CHICKEN.

Lamb should be cut in chops; chicken, as for a fricassee, a pound and a half of either; use barely enough water to stew until tender, with half an onion sliced thin as paper. When cooked, add half a pint of rich milk, two ounces of butter, one teaspoonful of curry (more if liked), a little salt, and two even tablespoonfuls of flour; let it simmer until the gravy is thickened. Serve with a garnish of rice, boiled dry.

CALF'S HEAD.

Soak it four or five hours in cold water; put it over the fire in a kettle of cold water, and when all the scum has risen and been removed

take it off, and put the head into cold water. Dry it with a cloth, and if required, singe it before a bright fire; take out the bones, and remove the hard skin of the tongue; rub well with lemon-juice; tie in a clean cloth and let it simmer in water with salt, pepper, half a glass of vinegar, a large bunch of sweet herbs, and a clove of garlic, four hours over a slow fire. Serve garnished with parsley.

PLAIN BOILED CALF'S HEAD.

Soak in cold water one hour and a half, and for ten minutes in hot water; put it in a kettle rather more than covered with cold water; boil and skim carefully; then let it simmer until very tender. Serve with drawn butter and parsley, and garnish with slices of lemon.

BROWNED SAVORY CALF'S HEAD.

When boiled, score the surface, and with a feather cover it with the beaten yolk of an egg; sift over it some fine bread crumbs, with lemon-thyme, parsley, pepper, and salt; brown it in the oven, and when it begins to look dry, baste it with a little melted butter. Garnish with thin slices of bacon curled.

LARDED SWEETBREADS WITH GREEN PEAS.

Draw with a larding-needle, through five sweetbreads, very small strips of salt pork, letting them project evenly, about half an inch, on the upper side; put them on the fire with half a pint of water, and let them stew slowly for half an hour; then take them out and put them in a small dripping-pan with a little butter and a sprinkle of flour; brown them slightly, add half a gill of milk and water together, and

season with pepper; heat half a pint of cream and stir it in the gravy in the pan. Have the peas ready boiled and seasoned; place the sweetbreads in the centre of the dish, pour the gravy over them, and put the peas around them.

SWEETBREADS AND MUSHROOMS.

One dozen and a half of small, fresh mushrooms.

Five sweetbreads.

Two ounces of butter.

Pepper and salt.

Cover the mushrooms with water, cover the saucepan, and stew for twenty minutes; take them from the water, lay in the sweetbreads, and stew fifteen minutes; add the butter, pepper, salt, and mushrooms; thicken a little with flour, stew for fifteen minutes, and serve.

SWEETBREADS AND MUSHROOMS WITH CREAM.

Stew equal quantities of sweetbreads and mushrooms, as in the above rule, and when cool cut them in pieces the size of a grain of Mocha coffee; stew them a few minutes in a little cream, and season with pepper, salt, and mace if liked; dredge in a *little* flour that the cream may be barely thick enough to keep the whole together in a soft mass. Serve hot in paper cases, placed on a napkin, in a platter.

To make a paper case take a piece of writing-paper five inches square, fold down the four sides towards the centre, an inch deep, raise them, lap the paper at the corners, and fasten it with a thorn or a clean pine splinter half the length and size of a match. Or cut an oval, five inches long and three and a half wide; fold down the edge three fourths of an inch, turn it up, and crimp it with a knife.

SWEETBREADS WITH TOMATOES.

Slice two quarts of ripe tomatoes, and stew until they break; strain through a sieve into a saucepan, and add four or five sweetbreads that have been well-trimmed and soaked in warm water; stir in two or three ounces of butter, rolled in flour, with salt and cayenne to the taste; just before serving, add the beaten yolks of two eggs. Serve in a deep dish, with the tomato poured over the sweetbreads.

VOL AU VENT OF SWEETBREADS AND OYSTERS.

Put three or four sweetbreads in cold water, and let them lie half an hour or more to cleanse and whiten, then throw them into boiling water, with some salt; let them boil fast, well-covered with water, for fifteen or twenty minutes or until they are *enough* but not *too much* cooked; take out, drain, cool, and set aside; when cold cut into dice; salt, pepper, and dredge them with flour. Have in a basin two or three dozen stewed, drained oysters, a small teacup of stewed button mushrooms, one dozen or more olives, pared in one piece close to the kernel. Put a quarter of a pound of butter in a stewpan, melt, and add two tablespoonfuls of flour, stirring well, and pouring in stock gradually until the sauce is of a creamy consistency; season with salt, pepper, or cayenne, and a *very little* grated nutmeg; put in the sweetbreads, stirring to prevent browning; when thoroughly heated add one after the other, the oysters, mushrooms, and olives, and a tablespoonful of tarragon vinegar; stir and heat up again, but do not let it boil. Serve in the *vol au vent* crust (see page 378) after gently warming it. It makes a nice supper dish, and is liked cold as well as hot.

Vol au vent may be made of oysters alone, or of lobster, fish, chicken, chicken livers, and cocks' combs fricasseed, also with pre-

served fruit, served with or without the cover; if without, the fruit may be piled in a pyramidal form, — peaches, cherries, and green melon.

COCKS' COMBS FOR VOL AU VENT.

They must be soaked several hours in cold water to bleach; then boil until tender, drain, and set aside for use.

VEAL BOILED AND BROWNED.

Remove the lower bone from a boiled knuckle, leaving the meat to turn under that which is on the other side of the joint. Beat the yolks of two eggs with half a teaspoonful of salt and a pinch of pepper; cover the meat with this, and then with grated bread, and brown it in the oven.

Make a gravy to be poured around it, or served in a gravy-boat. Brown an ounce of butter, stir with it an ounce of browned flour, and by degrees add a pint of broth, having boiled in it the yellow rind of half a lemon; add half a teaspoonful of allspice, one teaspoonful of salt, a small pinch of cayenne, and the juice of half a lemon. Let it boil until as thick as desired.

ROAST FILLET OF VEAL.

Take out the bone, and fill the cavity with a stuffing of bread crumbs, seasoned with salt pork chopped very fine, pepper, salt, and sweet marjoram; make deep incisions in the veal, and fill them with the stuffing, or press into each a strip of salt pork. If a larding-needle is at hand, strips of pork may be drawn through the veal without previous cutting. Bind it closely together with twine; put it in the oven with a little water in the pan, baste often, and roast until thoroughly done, remembering that no one likes rare veal. When the veal is cooked

make the gravy in the dripping-pan, after pouring off the fat; add broth or water, if necessary, season to the taste with pepper and salt, and thicken with browned flour.

VEAL CUTLETS.

Cut the veal from the round in slices about an inch thick; put it in a frying-pan and half cover it with boiling water; cover the pan closely and let it simmer ten minutes; take it out and when well drained dip the pieces in the beaten yolk of egg seasoned with pepper, salt, grated lemon-peel, and a little nutmeg, then in grated bread, and fry them in butter and lard. When cooked take them from the pan, pour out nearly all of the fat, add hot water (half a pint for an ordinary dish), thicken with two tablespoonfuls of flour, and season it, adding a little lemon-juice. Pour the gravy over the veal, and garnish the dish with sliced lemon. The lemon and nutmeg may be omitted if preferred.

FILLET OF VEAL, STEWED WHITE.

Choose a small, fat fillet, remove the bone, and stuff it with half a pint of bread crumbs, well mixed with two ounces of suet, a little parsley, chopped onion, lemon-thyme, grated lemon-peel, nutmeg, pepper, and salt. Reserve some of the dressing, moisten it a little, make into small balls, roll in grated bread, and fry in deep lard. Skewer the fillet nicely, and put it in a kettle, with a plate underneath to prevent its sticking; add a carrot, and onion sliced, pepper-corns, salt, and mace; cover with cold water, and let it stew slowly. Take it up when done, strain a pint of the liquor for the gravy, and thicken it with four tablespoonfuls of flour, rubbed smooth with two ounces of butter, and add enough cream to make it a rich white. Garnish with the balls and thin slices of lemon; pour the gravy over the veal.

FRICANDEAU OF VEAL.

Put in a frying-pan one ounce of butter, a sliced onion and as much carrot, one teaspoonful of salt, half a teaspoonful of pepper and the same of summer savory; lay in a slice of veal an inch thick, weighing about two pounds, closely larded with very small strips of pork; they need not go through the veal, but must stand a third of an inch above the upper side, and should be clipped off evenly. Fry until nicely browned on the lower side, then add half a pint of good stock, and put it in the oven; baste often, and add gradually another half pint of stock; when cooked and browned, lay it on a platter, strain the gravy, pour it over the veal, and serve. The gravy may be thickened if liked.

FRIGADEL.

Three and a half pounds of chopped veal.
Five small crackers pounded.
One tablespoonful of salt.
One teaspoonful of pepper.
Half a nutmeg.
Three eggs.

Chop the veal very fine, add one fourth of the cracker, the salt, pepper, nutmeg, and eggs; if the veal is quite lean add a bit of butter half the size of an egg, and a tablespoonful of cream. Mix all thoroughly together with the hand; form into an oval loaf, spot it thickly with bits of butter, and strew over it the rest of the cracker; lay it in the dripping-pan with a little water, and let it cook rather slowly for two hours; baste it occasionally, and from time to time add a little water, that there may be sufficient gravy. The gravy may be thickened if desired. This is delicious when cold.

FRIED VEAL.

One and three quarter pounds of sliced veal.
Three ounces of salt pork.
Half a pint of cream.
One even tablespoonful of flour.
One and a half teaspoonfuls of salt.
Two thirds of a teaspoonful of pepper.

Cut the pork in thin slices, and fry slowly until there is enough fat in the pan to fry the veal, which may be sprinkled with the salt and pepper, laid in the pan, and browned on both sides, cooking rather slowly. When done lay the slices of veal on a platter, with the bits of pork; pour nearly all the fat from the frying-pan, add the cream, in a little of which the flour has been rubbed smooth; let it simmer a few minutes, then pour over the veal, and serve.

FRIED VEAL BALLS.

One and a half pounds of veal chopped very fine.
Three ounces of salt pork chopped very fine.
One teaspoonful of summer savory.
One and a half teaspoonfuls of salt.
Half a teaspoonful of sage.
Two thirds of a teaspoonful of pepper.

Mix thoroughly with the hand; make into flattened balls, pressing the veal closely that the surface may be smooth; roll in flour, and fry in drippings, in the frying-pan. This quantity makes nine balls. Let them cook slowly for half an hour. Serve on a platter, and pour over them some of the fat from the frying-pan.

PRESSED VEAL.

One pound of salt pork.

Three pounds of veal.

After weighing the pork, remove the rind and lean, and chop it fine; chop the veal also; mix them thoroughly together, season well with pepper and a teaspoonful of chopped onion or summer savory; press it closely in a pudding-dish, cover, and bake two hours. To be eaten cold.

MARBLED VEAL.

Take a piece of veal from the round, being guided as to quantity by the size of the mould you wish to fill; add loose lean scraps, and bone if convenient; cover with cold water and boil until perfectly tender; remove the piece of meat, leaving the scraps and bone to stew longer. Have ready four or five hard-boiled eggs; slice the cold veal, and put it in the mould in layers, with sliced egg, a little salt, pepper, sweet marjoram, small dice of boiled ham, and a slight dredging of flour; reserve enough of the egg to make a border around the last layer. When the mould is filled press the layers gently together and pour in the stock from the kettle. If there were no scraps or bone for the stock, stir in a tablespoonful of melted gelatine (this much to a pint), cover the mould, and bake moderately for an hour and a half. To be turned from the mould, and eaten cold the next day.

RAGOUT OF COLD VEAL.

Cut in slices, dredge with flour, and fry in butter with half a grated onion until brown; take it up, put a little hot water in the frying-pan, and add a little smoothly-mixed flour, salt, pepper, catsup, and lemon-juice; put back the veal, and when very hot, serve.

VEAL CHEESE.

Cold cooked veal chopped fine and slightly warmed with any gravy, or a little butter, pepper, and salt, nutmeg also, if liked; line a smooth mould with hard-boiled eggs sliced, and fill with the veal, pressing it evenly in. Serve cold.

VEAL WITH OYSTERS.

Two pounds of tender veal cut in thin bits, dredge with flour, and fry in sufficient hot lard to prevent sticking; when nearly done add one and a half pints of fine oysters, thicken with a little flour, season with salt and pepper, and cook until both are done. Serve very hot in a covered dish.

MINCED VEAL.

Cut cold veal as fine as possible, but do not chop it; put some good broth in a saucepan and season it with pepper, salt, grated lemon-peel, and a little mace; rub a little butter and flour together, and add to the gravy; let it simmer to thicken; then put in the veal, with one gill of rich cream; let it get very hot, but not boil. Serve with three-cornered sippets of thin toasted bread around the dish.

STUFFING FOR VEAL.

Chop one pound of veal and half a pound of salt pork; mix them with one pound of finely crumbed or grated bread, a little cut parsley, sweet marjoram, three ounces of butter, two eggs, and pepper.

MINCED LIVER.

Cut it in pieces and fry with slices of pork; then cut both into dice, nearly cover with water, add a little lemon-juice and

pepper, thicken the gravy with grated bread or browned flour, and serve.

STEWED LIVER.

Boil the liver until tender, and then chop fine; put in a saucepan, with a little water, butter, browned flour, and spices to taste. After simmering twenty minutes, serve hot, pouring over it half a gill of wine.

STUFFED LIVER.

Soak a calf's liver in cold salt and water for an hour or more, using two even tablespoonfuls of salt to a quart of water; change the water once during the time. Make a stuffing like that used for veal, highly seasoned with pepper, salt, finely-chopped pork, and summer savory or sweet marjoram; make incisions in the liver and fill them with the stuffing; then roll and tie it, blanket with slices of salt pork, and bake it. To be eaten cold, sliced, for lunch or tea.

FRIED CALF'S LIVER.

Cut the liver in thin slices, wash it, and leave it in salt and water for half an hour; then wash it, and season with pepper and a little more salt; fry in lard, and let it brown nicely. It may also be cut and soaked as above, and *broiled*, seasoned with pepper and salt, and basted with butter.

FOURCHETTE.

J. W. S., New Orleans.

Bits of nice salt pork about one third of an inch thick, two or three inches square; bits of calf's liver the same size. Put these alternately on a long skewer, beginning and ending with pork; lay it in the oven,

across a dripping-pan, and roast as you would a bird, basting occasionally. When done slide the pieces from the skewer, and serve on a platter.

LIVER (OR VEAL) BEWITCHED.

Three pounds of raw liver.
One quarter of a pound of raw, fat salt pork.
Half a pint of bread crumbs.
Three teaspoonfuls of salt.
One teaspoonful of black pepper.
Half a teaspoonful of cayenne.
Half a teaspoonful of mace.
A pinch of cloves.

Chop the liver and pork very fine, add all the other ingredients, mix well together, put it in a covered mould or tin pail; set it in a kettle of cold water over the fire (let the water reach half the height of the mould); cover the kettle and let it *boil* two hours; take out the mould, uncover, and let it stand in an open oven to let the steam pass off. To be eaten cold.

MOCK TERRAPIN.

HAGERSTOWN, MD.

Half a calf's liver.
Two ounces of butter.
Half a pint of water.
Half a gill of wine.
One teaspoonful of mixed mustard.
As much cayenne pepper as can be put on a half dime.
Two hard-boiled eggs, chopped fine.
Season the liver with salt, and fry it brown; cut it in small bits,

dredge them well with flour, add the mustard, pepper, water, eggs, and butter; let it boil a minute or two, then add the wine.

Cold veal may be used instead of liver.

POT PIE.

This may be made of any kind of poultry or meat, which may or may not have been previously cooked.

Of cold roast beef take two pounds, cut in rather thick oblong pieces, break the bones, cover them with water, and let them simmer two or three hours for the gravy; add sufficient water to this to make the quantity one quart, put it in a four-quart saucepan with three teaspoonfuls of salt, half a teaspoonful of pepper, and one tablespoonful of catsup, and the meat, and when it boils add two tablespoonfuls of flour mixed smooth in a little cold water. Have ready a soda-biscuit dough (see page 300) made with two and a half ounces instead of three of lard, butter, or drippings, to the pound of flour, and one tablespoonful less of milk. A raised crust is excellent and by some much preferred. Take a piece of bread-dough the size of a dinner-plate and two thirds of an inch thick, and let it rise. Be sure to have it ready for the stew when the stew is ready for it; give it abundant time to rise, and if it rises too fast put it in a cooler place. When the stew is *boiling fast* the crust may be added, either in one piece, covering the whole or cut in oblong pieces; the saucepan must then be closely covered and must boil without stopping for twenty minutes; if the crust is in one piece it must be placed on the platter upside down, the meat laid on it, and the gravy (which may be more thickened if necessary) poured over it. Should there be but little meat in the stew put a teacup upside down on the bottom of the saucepan to help support the crust.

HAUNCH OF VENISON ROASTED.

After Marion Harland.

If the outside is hard wash it in lukewarm water and rub it with butter or lard; lay it in the dripping-pan and cover the top and sides with a paste half an inch thick, made of flour and water; lay a thin buttered paper over it, and over that a sheet of foolscap, and keep all in place with buttered twine wound around the haunch; pour a little water in the pan, put it in the oven, and occasionally pour a little butter and hot water over the whole to keep the paper from burning. Keep a strong, steady fire, and if the haunch is very large allow it about two hours. Try it with a skewer to know when it is done. The last half hour remove the paper and paste, and baste very often with claret and butter. Serve with a frill of paper around the knuckle. Gravy may be made by slowly stewing a pound of raw venison scraps in a pint and a half of water, with cloves, nutmeg, salt, and cayenne to taste; when reduced one third, strain, and return it to the saucepan with three tablespoonfuls of currant jelly, half a gill of claret, and two ounces of butter rubbed smooth with three even tablespoonfuls of browned flour and one of white. Serve it in a gravy-boat. Currant jelly is eaten with venison.

STEWED VENISON.

Use the backbone with the layer of tender meat each side, cut it into several pieces, and put it in a stewpan with just water enough to cover it; add a grated onion, a bunch of sweet herbs, salt, black pepper, and part of a red pepper pod. If it becomes rather dry add boiling water; just before serving thicken with flour rubbed smooth in an ounce of butter.

CURRIED RABBIT.

One rabbit.
Half a pound of rice.
Two ounces of butter.
One pint of stock.
Three sliced onions.
One tablespoonful of flour.
One tablespoonful of curry.
One teaspoonful of mushroom powder.
The juice of half a lemon.

Clean, skin, and wash the rabbit thoroughly, and cut it neatly into joints; put it in a stewpan with the butter and onions; let them brown, being careful that they do not burn; pour in the boiling stock; mix the curry and flour smoothly in a little water, and put them in the saucepan with the mushroom powder; let them simmer rather more than half an hour; squeeze in the lemon-juice, and serve in the centre of a platter with the rice, boiled dry, piled around it.

Water may be used instead of stock, and a little sour apple and grated cocoanut stewed with the curry.

JUGGED HARE.

(Time from three to four hours.)

One hare.
One and a half pounds of beef.
Half a pound of butter.
Half a pint of Port wine.
One onion.
One lemon.

Six cloves.

Pepper, salt, and cayenne to taste.

Skin, clean, and wash the hare, cut it in pieces, dredge with flour, and fry in hot butter. Have ready one and a half pints of gravy made from the beef and thickened with an even tablespoonful of flour; put this into a jar with the fried hare, the onion stuck with the cloves, the lemon peeled and cut in half, and a good seasoning of pepper, salt, and cayenne; cover the jar tight, and put it up to the neck in a kettle of boiling water; let it stew until the hare is quite tender, keeping the water boiling; when nearly done pour in the wine and add a few fried force-meat balls (see page 60). Serve with currant jelly.

ROAST GROUSE.

(Time for cooking from thirty to thirty-five minutes.)

Let the birds hang as long as possible; pluck and draw them, wipe, but do not wash them, either inside or out, and truss them without the head, cutting off the neck at the backbone, drawing over the skin from the crop, and lapping it underneath; lay them in a dripping-pan with a little water; keep them well-basted. Serve on toast which has been soaked in the dripping-pan and buttered; pour a little melted butter over the grouse, or serve with bread-sauce and gravy.

ROAST GROUSE.

MADAME MORVAN.

Dress and clean them, put an ounce of butter in each, then lay each one, blanketed with strips of bacon, on a slice of dry toast in the dripping-pan; as soon as they begin to get at all dry moisten them well with *stock*, and until they are cooked, baste and turn them several

times. Serve on a hot platter garnished with parsley or cress, and the toast, which is delicious, cut in points.

TO STEW PARTRIDGES.

MRS. BRECK.

In Mississippi, when partridges are abundant and butter poor, and hard to obtain, take five or six partridges, cover with water, and let them simmer for a long time until all the flavor is extracted; strain the soup, season it with salt, pepper, and cream, and stew in it six partridges. They are very delicate cooked in this way, and find great favor with sportsmen.

ROAST WOODCOCK.

After plucking the bird take out the gizzard only; truss nicely, putting the head under the wing or sticking the bill in the breast; lard with butter, and after baking a few moments baste well with butter and hot water, and place an oval piece of toast under the bird to catch the *trail;* the bird is served on the toast. Woodcock are often *drawn*, delicately seasoned with salt and pepper, roasted nicely, and served on buttered toast, which should be placed under them ten minutes before the roasting is finished.

BROILED WOODCOCK.

Split them down the back, broil over a clear fire, lay them on a hot platter, with a little salt, pepper, and a few bits of butter; cover and keep hot. In five minutes they are ready to serve.

NEW ZEALAND MODE OF COOKING BIRDS.

Cover the bird in its feathers with a paste made of mud and water; dig a hole in the ground and build a fire in it; when burned down

place the bird in the coals, cover, and leave it until baked. When the paste is removed the feathers fall off, leaving the bird ready to be eaten. The entrails will be found dried in a small ball, which can be easily removed.

This mode has been adopted in Louisiana, and is highly appreciated.

REED BIRDS.

Pick, open, and wash carefully a dozen or more; place them in the folds of a clean towel, and with a rolling-pin crush the bones quite flat; season with pepper and salt, spread them in a folding-gridiron, put them over a clear fire, broiling the inside first, and when a light brown turn the gridiron. Serve on buttered toast, season with pepper and salt, and baste them well with fresh butter.

SPARE RIB.

Rub the piece with salt, pepper, and powdered sage; put it in the dripping-pan with half a pint or more of water; baste very often to prevent drying. It must be thoroughly cooked, as fresh pork is most unpalatable when rare.

PORK STEAKS.

Take off the skin, broil well without drying, over a clear fire; have ready on a hot platter two ounces of butter, rubbed with an even teaspoonful of salt, half a teaspoonful of pepper, the same of powdered sage, and one teaspoonful of grated onion; turn the steaks several times in this dressing; then cover closely and leave in the oven for a few moments, when they are ready to serve.

DUTCH RECEIPT FOR FRESH PORK.

Mrs. Johnson.

Two pounds of lean, fresh pork.
Half a pound of bread without the crust.
Three gills of milk.
Pepper, salt, and nutmeg to the taste.
Two eggs.

Soak the bread in the milk, add the seasoning and beaten eggs; when well-mixed, add the pork finely minced. Put it in a buttered dish, and bake it two hours. Have a little butter and water with which to baste it occasionally.

A DELICATE ROAST PIG.

Lay a nicely-dressed pig in a tub of cold water to soak all night; in the morning change the water, and let it remain until it is time to roast it; then wipe it dry, rub the inside well with sage, cayenne, and salt mixed, and stuff it with a dressing made of bread crumbs, salt pork chopped fine, pepper, salt, sage, sweet marjoram, and an egg. It should then be roasted on a spit before the fire; but lacking conveniences for this mode, the pig must be placed (the feet turned under) on a rack in the dripping-pan with some water, in which are some sprigs of sage and marjoram tied in muslin. Keep it well-floured until half done; then take it out, wipe off the flour, return it to the oven, and baste well with butter, repeating this several times until the pig is roasted. Serve on a large platter with a rose or small unhusked ear of green corn in its month. The herbs may be taken from the dripping-pan, the gravy thickened with flour and seasoned to the taste with pepper and salt, then served in a boat. Allow about three hours for roasting.

SOUSE.

Take four young and tender pigs' feet; cover them with water, and let them boil very slowly until so tender that the bones come out; take them out, and sprinkle a little salt over them; when the liquor cools remove the grease, and to one quart of the liquor add the same measure of vinegar; boil it a few minutes with a handful of whole pepper, and pour it boiling hot over the feet. Cover closely, and leave in a cold place.

SCRAPPLE.

Boil a pig's head two hours in four quarts of water with a little sage, salt, and pepper; cut the flesh from the bones, mince it fine, and return it to the liquor; add enough sifted cornmeal to thicken; simmer two hours, when it should be of the consistency of soft mush, not too thick to pour. Put it in pans; when cold and stiff it is sliced, and fried for breakfast.

FOR MAKING SAUSAGE.

WILLOW BROOK.

After selecting the sausage meat, chop it fine, and separate from it all pieces of gristle and tough parts of the meat, and season as follows:

Thirty pounds of sausage meat.

Eight ounces of salt.

One and a half ounces of summer savory.

Two and a quarter ounces of sage.

Two ounces of pepper (the pepper should be ground fresh from the berry).

Knead the seasoning into the sausage meat; a larger quantity of sage and summer savory can be added, but no more salt.

AUNT HANNAH'S SAUSAGE MEAT.

Fifty pounds of pork, about one quarter fat, chopped very fine.
One and a half pounds of salt.
Five ounces of sage.
Five ounces of pepper.

Mix pepper, sage, and salt together, and then work them thoroughly through the meat; pack it in stone jars, and keep in a cold place, but do not allow it to freeze.

FRYING SAUSAGES.

Prick them well to prevent the skin from bursting, lay them in a frying-pan, let them heat slowly, until sufficient fat has come from them to prevent burning; turn them occasionally. If a gravy is liked, when the sausage is laid on the platter, pour nearly all the fat from the pan, add a little boiling water, and stir it well until browned with the sediment in the pan; pour it over the sausages, and serve.

BACON.

COL. WM. FITZHUGH, OF MARYLAND.

To one thousand pounds of pork hams, one bushel of ground rock salt, one gallon of molasses, one dozen red peppers ground; mix all well together. On each ham put a heaping tablespoonful of finely-pulverized saltpetre, well rubbed in on the flesh side; lay on the mixture on the same side, the third of an inch thick; pack the meat in a tight tub with the skin side down, put on it a heavy weight, and let it remain three weeks. Repack it, laying the upper hams down; leave it three weeks longer. Wipe them dry, and let them hang three days before smoking. Smoke with hickory wood, three days in the week, for four-

teen weeks. Before the flies appear, roll in paper, and place in cotton bags.

TO CURE A SMALLER QUANTITY OF BACON.

COL. FITZHUGH.

To six large hams, take eight quarts of fine salt and four tablespoonfuls of saltpetre; mix well together, and rub thoroughly into every ham. Pack with the skin side down in a clean tub; let them remain six weeks, then hang them up and smoke six weeks. Cure shoulders in the same way, but with a little less salt.

HAMS SMOKED IN THE BRINE.

Turn a barrel over a pan or kettle, in which there must be kept a slow smoking fire of hard wood, for from five to eight days; keep water on the head of the barrel to prevent its shrinking. Pack the hams in the smoked barrel, and to every six gallons of water use twelve pounds of salt, twelve ounces of saltpetre, and two quarts of molasses; stir until dissolved, boil and skim, and when cold pour the brine on the hams. In one week they are cured. By keeping the hams under the pickle they will remain good the entire year, without becoming hard or too salt. It is thought that these hams are far superior to those cured in the ordinary way.

INGLE HAMS.

Rub the hams well with salt, especially around the bone, put them in a cask, and pour over them this brine, which must be well-skimmed and boiling.

Nine pounds of salt.

Three ounces of saltpetre.

One pint of molasses.

Six gallons of water.

One *heaping* tablespoonful of saleratus.

Let them lie four or five weeks; then hang them up in the smoke of a slow fire, which requires daily attention. Smoke very slowly a week or more, until they are a dark chestnut color.

For boiling, always select an old small ham. For broiling, choose one recently cured.

In carving a ham, begin two or three inches from the centre towards the hock; after the first slice is cut, the large end is called "Virginia," the other "Maryland." It should be cut as thin as possible; it is said that a cold boiled ham should be cut so thin as to cover an acre.

Grated ham is very nice for sandwiches. Cold ham for the tea-table may be sliced very thin and rolled.

HAM BOILED AND BAKED.

Take a small ham that has been cured several months; wash it well and scrape the lower part; soak it all night in water that will more than cover it; in the morning put it in the boiler with an equal supply of fresh water; boil slowly for four hours. Take off the skin; this is done very easily when the ham is hot, by holding the bone with one hand, while with a damp cloth in the other, you loosen the skin from the bone, turn it back, and draw it off in one piece. The next day put the ham in the oven for two hours, with a cover to protect the top; have a pint of vinegar in the dripping-pan and baste the ham often. Ten minutes before it is baked take it out, cover it with grated bread, and return it to the oven to brown.

When served, conceal the bone with a frill of finely cut paper.

BAKED HAM.

PITTSBURG RECEIPT.

Wash the ham thoroughly and scrape the lower part; soak it in water, that will more than cover it, *all night.* Skin it, and lay it in the dripping-pan with one pint of vinegar; baste every fifteen or twenty minutes; bake four hours. Half an hour before serving take it out and cover thickly with powdered white sugar and a layer of ground cinnamon with a little nutmeg, and a little red pepper. Return it to the oven and let it brown.

BONED HAM.

Soak a nicely cured ham the night before you wish to cook it, in tepid water. Next day place it in a pot of water of the same temperature, and boil it until perfectly tender; take it up in a wooden tray, let it cool, and carefully take out the bone; cut it clear at the hock and loosen it around the bone on the thick part with a sharp knife, and slowly pull it out. Then press the ham in shape, and return it to the boiling liquor; take the pot off the fire, and let the ham remain in it until cold. It is like beef's tongue when cut across in slices.

BROILED HAM.

For broiling, a ham should not be old, as for boiling.

Cut the slices thin, trim the edges carefully, lay in the saucepan, cover with water, and let it heat gradually to freshen, but do not let the water boil; after ten minutes, taste of the ham, and if it is still too salt, pour off the water and add fresh, letting it heat again. Then dry it in a cloth and broil over a clear fire; lay in a platter and dress with pepper, and a few small bits of butter.

HAM WITH VINEGAR.

Cut cold ham thin, and broil it; lay it on the platter and pour over it two or three spoonfuls of hot vinegar and pepper. If the vinegar is very strong, add a little water.

HAM WITH CURRANT JELLY.

Put half a glass of currant jelly, a small bit of butter, and a little pepper in your saucepan; slice boiled ham very thin, and when the jelly is hot, put in the ham and leave it only long enough to be thoroughly heated. Serve on a small platter.

WHAT TO DO WITH A HAM FROM WHICH A FEW SLICES HAVE BEEN CUT.

Make a very nice stuffing of grated or finely-crumbed bread, seasoned with pepper and celery seed, and heated with a small bit of butter. Fill the space in the ham with this dressing, restoring as far as possible the form of the ham, and leaving a smooth surface; heat slowly in the oven and let it bake half an hour, then cover it with grated bread and a sprinkling of sugar; brown, and serve.

GRATED HAM FOR TEA.

Garnish the edge of a small platter with very thin slices of the fat of cold boiled ham; the pieces should be one and a half inches long and one inch wide; place them on the edge half an inch apart; fill the dish with grated ham, letting it meet the border. It should rise in the centre two or three inches.

HAM TOAST.

Put one pint of chopped lean ham in a pan with a little pepper,

one and a half ounces of butter, and two beaten eggs. When well heated, spread it on hot buttered toast, and serve.

HAM PUFFS.

One pint of water.
One pint of flour.
Four eggs.
Three ounces of finely-chopped ham.
A pinch of cayenne, or two thirds of a teaspoonful of curry.

While the water is boiling, stir in the flour, mix, beat well, and cook until the stiff batter parts from the basin, then beat in the eggs one by one; add the ham and cayenne, or curry, and half a teaspoonful of salt unless the ham is quite salt. Drop it in deep hot lard, in bits half as large as an egg. This is a side dish for dinner; nice with chicken, turkey, or veal.

POTTED HAM.

Two pounds of the lean of boiled ham.
Half a pound of the fat of boiled ham.
One teaspoonful of pounded mace.
One teaspoonful of allspice.
Half a nutmeg.
Pepper to taste.
Clarified butter.

Chop the ham very fine and pound it with the fat in the mortar to a smooth paste; add the seasoning gradually, and mix thoroughly. Press it into small pots, pour a thin coating of clarified butter over it, and keep in a cool place.

WESTPHALIA CROQUETTES.

Mix four ounces of grated or very finely-chopped ham with one pound of mashed potato, well-beaten with half a gill of cream, two ounces of butter, and half a teaspoonful of pepper. Make this into round or oval balls, dip them in a beaten egg, then roll in finely-grated bread, lay them in the frying-basket, and brown in deep lard. Serve piled on a platter, and garnished with curled parsley.

HAM CROQUETTES WITH CURRY.

Mix two pounds of mashed potatoes (free from lumps) with two ounces of butter, one gill of milk, two teaspoonfuls of curry powder, and three quarters of a pound of finely-chopped ham; make it into smooth rolls on the bread-board, a little larger than a sausage, and six or seven inches long; divide these in two, dip them in beaten egg, then in fine bread crumbs, and fry in a basket in deep lard. This will make twenty-two croquettes.

PORK AND BEANS.

One pound of pork.

One quart of beans.

Wash the beans at night and pour over them one quart of tepid water; in the morning add two quarts of water, and boil half or three quarters of an hour, or until the skins begin to crack; drain, and put them in the "bean-pot"; score the pork in small squares, put it in the centre of the beans, sinking it to the rind; pour a quart of hot water over them, cover the pot, and bake slowly for three hours.

For many generations this has been New England's Sunday dish.

The little bean-pots bustling to the bakery Saturday evening and returning the next day in quietness and solemnity for the Sunday dinner, have become a part of history. So many associations cluster around this little crock, that even were its place supplied by a new invention, better adapted to the purpose, we could not abandon it. But there is nothing better, nor as good. It is broad and low, the mouth about two thirds the diameter of the crock, but wide enough to admit the piece of pork, put in endwise, then turned. It is easily covered, which is a great advantage, as it is highly important to prevent the escape of the steam and to preserve the flavor of the beans.

CATSUPS, PICKLES, SAUCES, Etc.

CUCUMBER CATSUP.

VIRGINIA.

One dozen full grown cucumbers pared.

One dozen onions.

Grate the cucumbers and leave them on a sieve while the onions are being grated; put both together in a large bowl and mix thoroughly; add salt, spices, mustard, and turmeric to the taste; also, if liked, a little sugar and horseradish, and vinegar to liquefy the mass sufficiently for bottling.

If preferred, this may be seasoned simply with salt, pepper, and vinegar.

GRAPE CATSUP.

MRS. WM. SMITH.

Five pounds of ripe grapes.

Two and a half pounds of sugar.

One pint of vinegar.

One tablespoonful of ground cinnamon.

One tablespoonful of ground cloves.

One tablespoonful of ground allspice.

One tablespoonful of pepper.

Half a tablespoonful of salt.

Boil the grapes in enough water to prevent burning, strain through a colander, add all the ingredients, and boil until a little thickened; bottle and seal.

TOMATO CATSUP.

MRS. SAWYER.

One gallon of skinned tomatoes.
Four tablespoonfuls of salt.
Four tablespoonfuls of black pepper.
Two tablespoonfuls of allspice.
Eight red pepper pods.
Eight tablespoonfuls of mustard seed.

The whole to be bruised fine; simmer slowly in one pint of vinegar three hours; then strain, and boil down to two quarts.

TOMATO CATSUP.

PITTSBURG, PA.

Half a bushel of ripe tomatoes.
Quarter of an ounce of ground mace.
Quarter of an ounce of ground ginger.
Quarter of an ounce of ground cloves.
One eighth of an ounce of cayenne pepper.
One and one third gills of salt.
One head of garlic.

Slice the tomatoes without peeling; boil until soft and strain them through a sieve. Boil until reduced to one third its bulk, add all the above ingredients, boil half an hour longer; then bottle, cork, and seal.

LEMON CATSUP.

One and a quarter pounds of salt.
Quarter of a pound of ground mustard.
One ounce of mace.

One ounce of nutmeg.
One ounce of cayenne.
One ounce of allspice.
One gallon of good vinegar.
Eight or nine garlic cloves.
Fifteen large lemons.

Slice the lemons, add all the other ingredients; let it simmer from twenty to thirty minutes; put it in a jar and keep it covered; stir it well every day for seven or eight weeks; then strain it, bottle, cork, and seal.

SPICED VINEGAR.

Three pounds of sugar.
Two ounces of mace.
Two ounces of cloves.
Two ounces of pepper.
Two ounces of allspice.
Two ounces of turmeric.
Two ounces of celery seed.
Two ounces of white ginger, in small bits.
Two ounces of ground mustard.

Mix the spices, put them in small bags of thin but strong muslin, lay them in a three-gallon stone crock with a small mouth (a churn-shaped crock), and fill it with the best cider vinegar. Keep closely covered, and use for pickles and sauces.

TARRAGON VINEGAR.

Strip six or eight handfuls of tarragon leaves from the plant before it begins to bloom, put them in a pickle-jar, and pour over them one

gallon of the best vinegar; cover, and keep in a warm place for a week or more, until the vinegar is flavored, then steep it, strain, and bottle.

CANTELOPE. (Sweet Pickle.)

Seven pounds of cantelope pared and cut.

Five pounds of brown sugar.

One quart of vinegar.

One ounce of stick cinnamon.

One ounce of whole cloves.

Boil the spice, vinegar, and sugar together, and pour it over the melon; repeat this (draining and reboiling) the two following days; the fourth day boil all together until the fruit becomes clear; put in cans and cover closely.

Blue plums done in the same way are delicious.

IUCHO PICKLES.

These pickles were introduced into western New York in 1826, by Mr. Wilhelm Iucho.

Peaches, quinces, pears, plums, cherries, nutmeg, melons, and cucumbers may all be used in this way. The fruit must be ripe, but not soft; peaches, plums, and cherries should be pickled whole; pears also may be whole, or nicely halved, cored, and pared; quinces, after being parboiled, must be pared, quartered, and cored; if large, cut in eighths. Melons must be quite firm, hardly ripe enough for the table; open, take out the seeds, pare closer than they are eaten, and cut in such shape and size as is desired. They cook very quickly. Cucumbers must be full-grown and yellow; pare, open lengthwise, remove the seeds, and cut in long strips. Plums, peaches, and pears may be stuck with cloves and with cassia buds, or small strips of cinnamon.

The old method of making these pickles was long and wearisome, requiring several days; they are now made in an hour or two, and are equally good. Cucumbers, however, are an exception; they must be soaked over night in vinegar and water, and parboiled in it the next day, then drained, wiped dry, and pickled like all the others, after the following rule: —

Make a syrup of four pounds of sugar, half an ounce of cinnamon, half an ounce of cloves, and one pint of best cider vinegar; a little more vinegar may be added if preferred. When the syrup boils, put in as much fruit as it will cover, and boil gently until tender. This quantity is sufficient for ten pounds of fruit, but will not cover the whole at once; as it cooks and is taken out, put in more. Of sliced fruits, great care must be taken not to break them. Have glass cans ready, half filled with hot water standing on a round board in a pan of hot water; empty them as the fruit becomes tender, and fill them. When all the fruit is taken from the kettle, pour back the syrup from the cans, then, when *boiling*, fill the cans and screw down the covers immediately. The old mode is, perhaps, better for *melons;* it is given in the preceding receipt, which has been thoroughly tested.

SWEET APPLES, PICKLED.

Mrs. Burritt, Penn.

To six pounds of sweet apples, pared and cored, add one quart of vinegar and one pound of sugar; if the vinegar does not nearly cover the apples, add a little more, or if it is very strong, use water; season with whole cloves and bits of cinnamon; boil slowly until the apples are tender.

SPICED CURRANTS.

R. L. V. P.

One ounce of cinnamon, unground.
Half an ounce of cloves, unground.
One tablespoonful of allspice, unground.
One tablespoonful of mace, unground.
One pint of vinegar.
Four pounds of currants.
Two pounds of sugar.

Boil the currants with the spices tied in a little bag, and the sugar, to a thick jam; when nearly done add the vinegar. Put it up in tumblers like currant jelly, or in glass cans.

AUNT BETSEY'S PICKLE.

One quart of green peppers.
Two quarts of cucumbers.
Three tablespoonfuls of salt.
Vinegar to cover.

Take well-grown green cucumbers, pare them and scrape out the seeds, cut them in bits about as large as the end of the little finger. Open the peppers, scrape out the seeds, and cut them in strips the same length; sprinkle the salt over them and stir them up. Let them stand two hours, then hang them in a thin cloth or bag to drain, for from twelve to twenty hours. Put them in a common stone jar and cover with good cider vinegar; put on the cover, place the jar on the stove, let it heat slowly, and boil ten minutes. It can then remain in the jar with a double paper tied closely over the cover, or it can be put up in glass cans

AUNT BETSEY'S HIGDOM.

This is *made* like the preceding, but onions are used instead of green peppers, and it is seasoned with cayenne and black pepper.

PICKLED BUTTERNUTS OR WALNUTS.

Gather the nuts when so green that a pin can be thrust through them; make a brine of one and a half pints of salt to one gallon of water; throw in the walnuts, and let them lie for a week. Freshen them in tepid water for a few hours, longer if necessary; thrust a large needle through every one; put them in a crock, and cover with boiling vinegar, spiced to the taste.

PICKLED WALNUTS.

Gather the nuts when they can be pierced with a needle; cover them with brine, allowing one and a half pounds of salt to one gallon of water, and let them stand in a cool place three weeks. Drain them in a colander; wash and wipe the jars in which they have been, return the walnuts, and cover them with the best cider vinegar, and let them remain one month; take them out, rinse and wipe the jars; put in the nuts and sprinkle with one ounce of mustard seed. To as much of the best vinegar as will cover them, add one ounce of cloves, one of black pepper, one of stick cinnamon, half an ounce of mace, and half an ounce of race ginger, and boil ten minutes. When cold pour all of it over the nuts, and cover them hermetically. They are fit to eat when soft, but improve by being kept for one or two years.

CRIMSON CABBAGE PICKLE.

MRS. ATKINSON.

Quarter small but firm heads of cabbage; pour over them a boiling brine of one and a half pints of salt to one gallon of water, and cover closely; re-boil, and return the brine twice more, allowing intervals for cooling; drain the cabbage and lay it in a jar; fill with boiling vinegar which must be re-boiled twice like the brine. When thus prepared, the cabbage is ready for the coloring, which is imparted by the juice of poke-berries; mix it with the best vinegar, either plain or spiced, and fill the jar. Should plain vinegar be used, spice with black pepper, a pod of red pepper, ginger-root, bruised horse-radish, and some cloves of garlic, and the pickle is then made; cover the jar close, and keep it in a dry, cool place.

Red cabbage may be pickled like the above without the coloring.

TO PICKLE CAULIFLOWER.

Separate the stems, wash them carefully, and sprinkle with salt, using half a pint of salt for a peck. Let them stand twelve hours, then shake off the salt, lay them in jars with a few pepper-corns, and cover with boiling vinegar.

CELERY PICKLE.

Quarter of a pound of white mustard seed.
Half an ounce of turmeric.
Half an ounce of white ginger-root, crushed in a mortar.
Two quarts of chopped white cabbage.
Two quarts of chopped celery.
Three quarts of vinegar.

Two tablespoonfuls of salt.

Four or five tablespoonfuls of sugar.

Put all together in a porcelain-lined kettle, and cook slowly several hours, until the cabbage and celery are tender.

CHOW CHOW.

AUBURN.

One peck of green tomatoes.

Half a peck of green peppers.

Quarter of a peck of onions.

One large cabbage.

One cauliflower.

Chop all fine, mix well together, and pack in a jar or any large vessel, with a layer of salt to each layer of chow chow, in the proportion of half a pint to a peck. Let it stand over night, then squeeze it out of the brine, and add to the chow chow a quarter of a pound of white mustard seed and a quarter of a pound of ground mustard sprinkled through it; put it in the jar in which it is to be kept; boil vinegar enough to cover it, and set it away for use. Keep it covered closely.

AN EASY MODE OF PICKLING CUCUMBERS.

Throw cucumbers in strong salt and water, one and a half pounds of salt to four quarts of water, and let them remain for twenty-four hours; drain it off, and fill up the jar with boiling water; add a bit of alum (one ounce to five quarts of water), let them stand a few hours on a warm hearth. Pour off the water, and fill the jar with good hot vinegar seasoned to the taste with cloves, black pepper, mace, etc.

KALAMAZOO PICKLES.

Half a bushel of small cucumbers.
One quart of brown sugar.
Half a pint of white mustard seed.
One ounce of broken cinnamon.
One ounce of celery seed.
Two ounces of alum.
Seven quarts of vinegar.

The cucumbers should not be more than two or three inches long; nip the remains of the flower from the end; cover with a brine made of two gallons of water and a pound of salt; let them stand twenty-four hours; drain them, boil the vinegar, alum, and spices; put the cucumbers in jars (*fill* the jars with them, as the spaces between leave room for a sufficient quantity of vinegar); pour the boiling vinegar over them, and close immediately. Glass fruit-cans are excellent for pickles, but stone jars will do, with strong paper pasted over the covers.

GRATED CUCUMBERS.

FOND DU LAC.

Pare and halve full-grown cucumbers, take out the seeds and grate them; strain and press the pulp until much, *not all*, of the water is extracted. Season highly with pepper and salt, mix thoroughly with vinegar, and seal in small bottles. This is delicious; when served, its fragrance pervades the room like that of fresh cucumbers.

OIL CUCUMBERS.

BELLEHURST.

Fifty cucumbers.
Half a pound of white mustard seed.

Half a pound of white pepper
One ounce of celery seed.
A few blades of mace.
Three or four white onions.
A few little red peppers.
One pint of best salad oil.

Slice the cucumbers as thin as for table; put them in a jar in layers freely sprinkled with salt, allowing half a pint of salt to a peck of the sliced cucumbers, and let them remain over night or a day or two. Then drain off the water; put a thin layer of the slices in a jar, add two thin slices of onion, a little red pepper, a blade of mace, and sprinkle of mustard seed, of white pepper and celery seed, and two tablespoonfuls of oil; then another layer of cucumbers, and so on, filling up with best vinegar. Good in two months.

FRENCH PICKLE.

One peck of green tomatoes sliced.
Six large onions sliced.
Half a pint of salt.
Two pounds of brown sugar.
Half a pound of white mustard seed.
Two tablespoonfuls of ground allspice.
Two tablespoonfuls of ground cloves.
Two tablespoonfuls of ground cinnamon.
Two tablespoonfuls of ground ginger.
Two tablespoonfuls of ground mustard.
One teaspoonful of red pepper.
Five quarts of vinegar.
Two quarts of water.

Sprinkle the salt over the tomatoes and onions; leave them over night and drain them in the morning; add the water and one quart of the vinegar; boil the tomato and onion twenty minutes, and drain them; boil the four quarts of vinegar with the other ingredients fifteen minutes. Put the pickles in jars and pour the hot dressing over them; seal and keep in a cool, dry place.

PICKLED NASTURTIUMS.

Have a two-quart jar partly filled with cold vinegar, salted to the taste, and as the nasturtiums are gathered, wash them clean and throw them in, being careful that they are covered by the vinegar.

PICKLED ONIONS.

Select small ones of uniform size, peel and trim them nicely; put them in glass jars, and pour over them two heaped teaspoonfuls of whole allspice, the same of black pepper, and one tablespoonful of salt to a quart of vinegar.

Or, after peeling the onions, cover them with a brine, half a pound of salt to four quarts of water, and let them stand twenty-four hours; drain, cover with boiling water, pour it off, put the onions in jars, and cover with boiling vinegar, spiced to the taste with whole black pepper and allspice. Dissolve a bit of alum in the vinegar while boiling, half an ounce to two and a half quarts.

THORN'S PICALILLI.

Half a pound of sugar.
Two quarts of vinegar.
Half a pint of sweet oil.

Two ounces of curry.
Two ounces of dry mustard.
One ounce and a half of ginger.
One ounce of turmeric.

Rub the curry and mustard with the oil, add the other ingredients, and boil until it thickens. Take gherkins, button-onions, red peppers, nasturtiums, cauliflower, and the small heart of a cabbage,—four quarts in all; put them in brine for thirty-six hours, drain well, lay them in jars, pour the dressing over them boiling hot, and seal.

YELLOW PICKLE, NO. 1.

Take green cantelopes, from four to six inches in length, scrape off the outside rind, and cut a piece two inches square from the side; through this opening remove all the seeds and soft substance around them. Preserve the pieces carefully, as they are to be sewed in when the melons are stuffed. Scald the whole in salt and water, half a pound of salt to four quarts of water; then rub them well with salt, lay them on a white cloth, and let them bleach in the sun a few days, turning them frequently. When bleached wipe off the salt, and put them in a two-gallon jar with one gallon of weak cider vinegar, with about two tablespoonfuls of turmeric; let them remain forty-eight hours. Have prepared one gallon of white wine vinegar, two ounces of turmeric, two of white ginger, previously shred, and soaked for forty-eight hours in salt and water, two ounces of long pepper, two of white pepper, two of coriander and carraway seed, two of cardamon, two of garlic, two of horse-radish, two of ground mustard, half a pint of sweet oil; mix all of these together, adding a little cabbage and two or three dozen green tomatoes, finely-chopped. Stuff the cantelopes and sew in the covers; when put in the jar add half a pint of brown sugar to the vinegar.

YELLOW PICKLE, NO. 2.

Prepare four heads of white cabbage as for slaw, sprinkle them with salt, about three gills to a peck, and let them remain in the sun for twenty-four hours; shred half a peck of silver onions, sprinkle them also with salt, and set them in the sun for twenty-four hours; then drain the cabbage and onions carefully; mix them well together. Prepare one pound of white mustard seed, three ounces of ground mustard, a quarter of a pound of celery seed, half an ounce of powdered allspice, half an ounce of powdered cloves, one ounce of powdered mace, one grated nutmeg, about a teaspoonful of cayenne pepper, one ounce of turmeric, half a pound of sugar, and a teacupful of sweet oil, and mix them thoroughly together into a paste. Take three quarts of cider vinegar with about one pound of brown sugar; throw in some whole cloves, allspice, and pepper; let it boil up once, skim well, and when the vinegar is cold pour it over the pickles, and tie up the jar.

It will be ready for use in two weeks.

BOILED YELLOW PICKLE.

VIRGINIA.

(*Made at any time, and immediately fit for use.*)

For a head of coarsely-cut cabbage allow six shred onions; scald for fifteen minutes in boiling vinegar, with a little salt; drain well, and for a gallon of the cabbage and onion allow one ounce of ground mustard, two ounces of celery seed, two ounces of rasped horse-radish, four ounces of white sugar, two ounces of turmeric, one gill of olive oil, one tablespoonful of cloves, mace, and black pepper, beaten and sifted together. Mix all these ingredients, beginning with the oil and mustard; add vinegar to thin the mixture; put the cabbage and onion in

layers in a jar, with the spices between, and cover the whole with cold vinegar.

PEPPER PICKLE.

MOUNT HOLLY, N. J.

Twenty-five green peppers.
More than double their bulk in cabbage.
Two gills of salt.
One tablespoonful of mustard seed.
One tablespoonful of ground cloves.
One tablespoonful of allspice.
Vinegar to cover.

Take the seeds from the peppers, and chop them fine; chop the cabbage, add all the other ingredients, cover with cold vinegar, mix thoroughly, and put in closely covered jars.

In making this pickle be very careful not to burn the hands with the peppers; use a napkin or a pair of white cotton gloves.

SPICED TOMATOES.

One and three quarter pounds of sugar.
Five pounds of tomatoes.
One pint of vinegar.
Two tablespoonfuls of ground cloves.
One teaspoonful of mace.

Peel and slice the tomatoes before weighing them, then boil all together four hours.

GREEN TOMATOES.

One peck of green tomatoes sliced thin.
Twelve good-sized onions.

Put them in layers with half a pint of salt, and leave them twelve hours; let them drain four hours. Mix half a pound of white mustard seed, one ounce of ground cloves, one of allspice, one of ginger, one of pepper, a quarter of a pound of table mustard, one pound of brown sugar. Put the tomatoes in layers in the kettle with the onions, adding the spice; cover with strong vinegar, and boil until the tomatoes are soft and clear. Put the pickle in jars, and keep it from the air. Celery seed improves the flavor.

TOMATO SOY.

Half a pound of white mustard seed.
Quarter of a pound of ground mustard.
Two ounces of black pepper.
Two ounces of allspice.
Half a pint of salt.
One peck of green tomatoes.
One dozen sliced onions.
Vinegar to cover.

Slice the tomatoes, sprinkle the salt over them, and let them stand twenty-four hours; then drain them and put them in a porcelain-lined kettle with the onions and the spices. Cover with cold vinegar, and boil until perfectly soft, stirring often to prevent burning.

CHILI SAUCE.

Ten pounds of ripe tomatoes that have been peeled.
Two pounds of onions.
Seven ounces of green peppers, without the seeds.
Six ounces of sugar.

Four ounces of salt.

One and a half pints of vinegar.

Slice the tomatoes, peel and chop the onions and peppers; boil all together several hours, until it is as thick as you like. This quantity will make from three to four quarts.

BREAD SAUCE.

Let a sliced onion and six pepper-corns simmer in half a pint of milk over boiling water, until the onion is perfectly soft. Pour it on half a pint of bread crumbs without crust, and leave it covered for an hour; beat it smooth, add mace, cayenne, salt, and two ounces of butter, rubbed in a little flour; add enough sweet cream to make it the proper consistency, and boil it a few minutes. It must be thin enough to pour.

BUTTER À LA MAITRE D'HOTEL.

A MOST REFINED, EXQUISITE SAUCE FOR BOILED FISH.

Quarter of a pound of fresh butter.

One and a half tablespoonfuls of parsley, chopped fine.

Half a teaspoonful of salt.

One pinch of white pepper.

The juice of two lemons.

Cream the butter perfectly, beat in the salt, pepper, and lemon-juice, add the parsley, and serve. If preferred, a tablespoonful of vinegar and a teaspoonful of mixed mustard may be added.

DRAWN BUTTER.

Quarter of a pound of butter.

One and a half ounces of flour.

Half a pint of boiling water.

One gill of cold water.

Two thirds of a teaspoonful of salt.

A pinch of cayenne pepper.

Have the boiling water in a saucepan, and pour in the flour, mixed smoothly in the cold water; stir constantly and let it boil a few minutes, to cook the flour; take it from the fire and cut the butter in small bits through it; stir well, and serve. It may wait for half an hour or more; keep it hot but do not let it boil.

FISH SAUCE, NO. 1.

To half a pint of the above add one teaspoonful of anchovy sauce, one tablespoonful of lemon-juice, and one tablespoonful of sherry.

SAUCE FOR FISH, NO. 2.

Pour a pint of boiling water on three even tablespoonfuls of flour mixed smoothly in a little cold water; season with white pepper and salt; add two well-beaten eggs, and stir it over boiling water until as thick as desired; add lemon-juice to the taste.

DRAWN BUTTER FOR BOILED LAMB.

Three ounces of butter.

One ounce of flour.

Half a pint of boiling water. (Use the water in which the lamb was boiled.)

Half a teaspoonful of salt.

One pinch of white pepper.

One lemon.

The yolk of one egg.

Mix the flour with one ounce of the butter in a pint basin; stir in the water, boil it until the flour loses its raw taste; take from the fire, and add immediately the beaten yolk, stir well, cut in it the remaining two ounces of butter, and add the juice of half a lemon.

The other half of the lemon may be cut in slices thin as paper, and used with parsley as a garnish for the lamb.

EGG SAUCE.

Four hard-boiled eggs chopped, sliced, or quartered, and mixed gently with one pint of drawn butter. (See page 199.)

CREAM SAUCE FOR SALT OR FRESH FISH, OR FOR VEGETABLES.

Put three ounces of butter in a saucepan with two tablespoonfuls of flour and a dessertspoonful of chopped parsley, a grated white onion, pepper, salt, and nutmeg; when the butter is melted, and all the ingredients well mixed, add half a pint of cream or rich milk, and let it boil a quarter of an hour, stirring continually. When served with fresh fish a pinch of horse-radish may be added.

LEMON CREAM SAUCE FOR STEWED CHICKEN.

One quarter of a pound of butter.

Half an ounce of flour.

One pint of sweet cream.

Half a teaspoonful of salt.

One lemon.

Ten white pepper-corns.

Let the cream simmer over boiling water with the yellow rind of the lemon cut in strips, and the pepper-corns, until it is flavored; rub the flour with the butter, which may be softened with a little of the hot cream; strain the cream, stir in the flour and salt, and let it cook until thick as boiled custard. Arrange the chicken on a platter, pour this dressing over it, garnish with parsley, and serve. If the cream is rich use less butter.

CELERY SAUCE.

Stew one pint of cut celery slowly in one pint of water until perfectly tender; skim it out carefully, make a drawn butter with the water (page 199), add the celery, and serve.

COLD SLAW DRESSING.

Beat two eggs in a bowl that fits in the top of a tea-kettle; add a gill of water and vinegar mixed (the proportions depending on the strength of the latter), an ounce of butter, an even teaspoonful of salt and one of sugar; place the bowl over the boiling water and when hot stir it until thicker than boiled custard; then strain and leave it to cool. It must be perfectly cold when poured over the cabbage. When the dish is served a little black pepper may be sprinkled over the top; a dressing of vinegar, pepper, and salt is also very good for cold slaw.

CHICKEN SALAD DRESSING.

MRS. MONTGOMERY.

For one good-sized chicken allow four eggs, two tablespoonfuls of mixed mustard, one teaspoonful of salt, a pinch of red pepper, two ounces of butter; beat well together, add a gill of vinegar (if very

strong dilute it with water), and stir it over boiling water until of the consistency of thick cream. It must be perfectly cold when used.

DRESDEN DRESSING.

Rub the yolks of three hard-boiled eggs until quite smooth; add a small onion, grated, and two tablespoonfuls of chopped parsley, also one teaspoonful of salt, one of dry mustard, and one of sugar; mix well, and by degrees, while stirring fast, add half a gill of sweet oil; when quite thick add gradually half a gill of vinegar. If wished, the whites of the eggs may be chopped fine and stirred in the dressing. This may be used for cold beef, mutton, or veal. The meat should be cut in very small bits and mixed with the dressing.

MAYONNAISE, OR MRS. B.'S SALAD DRESSING.

One teaspoonful of dry mustard.
Two even teaspoonfuls of salt.
A small pinch of cayenne.
Half a gill and one and a half teaspoonfuls of vinegar.
Half a pint of sweet oil.
One raw egg.

Mix the mustard, salt, and pepper with the one and a half teaspoonfuls of vinegar in a two-quart bowl (this gives ample room for beating), add the egg, and beat well. With the left hand steady the bowl and pour the oil from the tin measure in a continuous thread-like stream, while a brisk beating is kept up with the right hand; it must be like a thick batter; when the oil is well beaten in add the vinegar slowly. This dressing, closely covered, will keep for weeks in a cold place. It is not only delicious but is often of great service to invalids.

LOBSTER SAUCE FOR TURBOT, SALMON, ETC.

One medium-sized hen lobster.
One pint of drawn butter.
Half an ounce of butter.
One tablespoonful of anchovy sauce.
Two or three tablespoonfuls of cream.
Salt and cayenne pepper to the taste.
A little mace, if liked.

After boiling the lobster pick the meat from the shell, and cut it into small square pieces; put the spawn, which will be found under the tail, into a mortar with the butter, and pound it quite smooth; rub it through a sieve and cover until wanted. Make the pint of drawn butter in this way: In one pint of boiling water stir four even tablespoonfuls of flour, mixed smooth in a little cold water; let it boil and thicken; take it from the fire and cut the four ounces of butter in it; add salt to taste. To this add all the ingredients of the sauce, save the lobster, and mix well; then add the lobster, but do not stir it, for the pieces must not be broken or ragged; and do not boil, as that destroys the color, which should be a bright red.

OYSTER SAUCE.

Boil half a pint of small oysters with their liquor in one pint of water until the flavor is well extracted, then strain, pressing the juice well from the oysters; throw in a pint of small, fresh oysters, and stew until puffed; take them out, skim well, and make a drawn butter by adding flour and butter (see page 199), put back the oysters, and when thoroughly heated, serve.

SAUCE PIQUANTE.

Two ounces of butter.
Half an ounce of flour.
One ounce of cucumber pickle.
Half a pint of stock.
One tablespoonful of vinegar.
One teaspoonful of salt.
Half a teaspoonful of dry mustard.
One onion chopped fine.
A small pinch of cayenne pepper.

Fry the onion in the butter, and when a light brown sift in the flour; let it brown; then pour in gradually the stock, add the condiments and pickle, and boil until thick as desired; stir in the vinegar, and serve.

SAUCE ROBERT.

Half a pint of beef broth.
One and a half ounces of butter.
One tablespoonful of flour.
One teaspoonful of salt.
One third of a teaspoonful of pepper.
One teaspoonful of made mustard.
One teaspoonful of vinegar.
A small onion chopped fine.
Juice of half a lemon.

Put the butter in a frying-pan, and when hot throw in the onions; stir them until brown, being very careful that they do not burn; sift in the flour, stir, and fry a little longer; add the broth, pepper, salt, etc., and simmer for ten minutes. Pour it hot over nicely broiled beefsteaks.

SAUCE TARTARE.

This is very much like mayonnaise, but is more highly seasoned, and is specked with minced parsley, tarragon, and a little finely-chopped green cucumber pickle, or capers.

HORSE-RADISH.

This most refreshing and appetizing relish is used chiefly in the spring, and is especially valuable in country towns, where the reign of *veal* is so long and wearisome. It must be washed clean, grated, and moistened with vinegar; add a little salt.

CARAMEL FOR BROWNING SOUPS AND GRAVIES.

Half a pound of moist, brown sugar.

One pint of hot water.

Heat the sugar slowly in a small iron kettle or saucepan, and stir it with a knife, or flat stick, until it is a smooth batter; let it darken, but be very careful that it does not burn; add the water very slowly, and with thorough mixing; let it simmer while the sugar, which must be scraped from the sides, dissolves; then bottle and cork.

ROUX, BROWN AND WHITE.

Put a quarter of a pound of butter in a stewpan, and when on the point of boiling stir in sufficient flour to make it a thin batter; continue stirring until it is as dark a color as desired. White roux is made like the above, but not allowed to color. These are used to thicken gravies and soups.

GRAVY FOR POULTRY.

Boil in a pint and a half of water the neck, gizzard, and liver, with a small onion cut in two and stuck with four cloves; add pepper, salt, and a small bit of bread; when the liver and gizzard are tender chop them very fine and put them back in the gravy with a bit of butter; if it is not thick enough add a little flour (two even tablespoonfuls for half a pint of gravy) rubbed smooth with some of the cooled gravy; let it simmer, then strain, and serve.

VENISON GRAVY.

Take a piece of the neck of beef with a little venison (a pound in all), cover with a quart of cold water, and boil, closely covered, until the meat has no flavor; stir in four ounces of butter braided with four even tablespoonfuls of flour. When it has boiled, if not thick enough, add more flour, also pepper, cloves, salt, and Port wine to the taste; mace also, if liked. It must be well stirred and boiled. Gravy made in this way, without venison, is excellent for roast beef, beefsteak, and mutton.

POWDER FOR PEA SOUP.

One ounce of dried mint.

One ounce of dried sage.

One drachm of celery seed (one teaspoonful).

Quarter of a drachm of cayenne.

Pound and rub well together through a fine sieve. Nice in pea-soup and in gruel. One drachm of allspice or black pepper may be pounded with the above, as an addition, or instead of the cayenne.

FILET, OR SASSAFRAS POWDER.

Mrs. I. N. Young.

Gather the sassafras leaves in August, dry them in the shade, powder them, sift, and bottle.

VEGETABLES.

Be careful to have the vegetables fresh; wash and examine them very carefully, to be sure that they are free from grit, insects, and worms. Let them lie in cold water half an hour or more before using. Pick lettuce and cucumbers early in the morning when the dew is on them, and put them in fresh water.

As there is no English word to express a substance that has been rubbed through the colander, or pounded to a pulp, the French word *purée* will be used occasionally in the following receipts.

Where cream is used with vegetables, milk slightly thickened with an additional bit of butter may be substituted.

BOILED POTATOES.

If old, pare them; if ripe, leave them in cold water an hour or two before cooking; put them in boiling water with an even teaspoonful of salt to a quart; when they are cooked pour off the water, take them to an open window or door, and shake them; then return them to the fire for a few moments, and serve. After boiling new potatoes (the skin, being thin, is *scraped* from them before boiling) leave five or six small ones in the kettle; break (not mash) them with the potato-pounder, add half a pint of milk and an even tablespoonful of flour rubbed smooth with two ounces of butter and half a teaspoonful of salt; when thickened pour it over the potatoes and serve.

A German *savant* says that new potatoes *require two* boiling waters and that old potatoes are greatly improved thereby. Put them in a wire basket in a kettle of boiling water; have ready another kettle of boiling water, and when the potatoes are half cooked lift them from the first and put them in the second kettle.

MASHED POTATO.

Four pounds of peeled raw potatoes.
Six ounces of butter.
One and a half gills of milk.
One and a half tablespoonfuls of salt.

Boil the potatoes, pour off the water, mash them with the potato-pounder, add the milk, butter, and salt, and beat until all are not only thoroughly mixed, but light. Cream may be used instead of milk, and the quantity of butter lessened. In serving, do not smooth them over the top.

POTATO AS RICE.

Dress the potatoes as in the above receipt, and rub them quickly through the colander into a hot vegetable-dish. The *purée* must not be touched, but allowed to lie just as it falls from the colander. Serve at once.

POTATO BROWNED IN SLICES.

What remains of the mashed potato after dinner may be pressed evenly in a basin, and the next morning cut in slices half an inch thick and fried a light brown on the griddle or browned in the oven.

BROILED POTATO.

Slice cold boiled potatoes lengthwise (the slices should not be less than half an inch thick), broil them on the gridiron on both sides; lay them in a hot vegetable-dish, sprinkle with a little salt and pepper, and put bits of butter over them. To be served *very* hot.

POTATOES FRIED WHOLE.

Select small ones of uniform size; if this cannot be easily done cut them down to the proper size (the surplus bits may be boiled and mashed for balls or croquettes); boil them until nearly done in salted water, then lay them in the frying-basket and plunge it in deep hot lard; if preferred, they may be dipped in egg and grated bread before frying.

COLD POTATOES FRIED.

Even cold *baked* potatoes may be used in this way. After paring, chop them fine; put them in a frying-pan with a little hot pork-fat, or butter, pepper, and salt; press them down in one side of the tipped pan, and when brown turn upside down and serve; or the whole may be stirred with a fork while browning.

BAKED POTATOES.

Wash them well with a brush to get every particle of grit from the eyes, then rinse them in clean water, lay in the oven, and bake half an hour. They should be served immediately, otherwise they shrivel and lose their charm.

POTATOES BAKED WITH ROAST BEEF.

Half an hour before the beef is ready to come from the oven, lay pared potatoes in the pan; they may be served with the beef or in a separate dish.

POTATOES AND HAM.

Keep a slice of fried ham hot, on a platter, while sliced cold potatoes are browned in the fat; arrange them around the ham, and serve.

POTATOES LYONNAISE.

Slice cold boiled potatoes, fry them, adding salt, pepper, half an onion grated, and a little parsley chopped fine.

SWEET POTATOES.

Boil or bake them, like Irish potatoes, but give them more time. If boiled, they must be pared before serving; cold sweet potatoes are very nice, cut and fried.

SARATOGA POTATOES.

Pare the potatoes, slice them thin as possible on the potato-cutter, leave them for an hour, or an hour and a half, in cold water, then dry them in a towel. Have a kettle of deep lard for frying them; when it is hot cover the surface with the dried slices, sprinkle a little salt over then, turn them with the skimmer and when done lay them on a doubled brown paper in the open oven. Fry them all in this way, piling them up on the paper as they come from the lard. They are eaten both hot and cold, for breakfast, lunch, or tea, sometimes with a fork, but oftener with the fingers.

NEW ORLEANS POTATOES.

Pare, and cut the potatoes in three quarter-inch dice; leave them in water as in the above receipt; drain, dry, and cook them in the same way, giving them, however, a little more time. A quarter of an onion dropped in the hot lard imparts a fine flavor to the potatoes.

POTATOES STIFLED IN A CREEPER.

Wash, pare, and slice the potatoes; have the "creeper" (frying-pan) ready on the stove with some hot fat, either suet or the fat from

pork; put in the potatoes, and add one gill of hot water, salt and pepper; if suet is used, more salt is necessary than with pork; cover them, but stir them up as they brown, letting the top pieces go under; have fat enough to make them fry well.

AUNT LAURA'S BREAKFAST POTATOES.

This is a dish that has for forty years been the envy of many a housekeeper. The three essentials are cream, *firm* boiled potatoes, and patience in cutting them. The potatoes are left from dinner; select those that are not mealy, and where that is impossible pare off the mealy surface; new potatoes, not thoroughly ripe, are particularly nice for this purpose. Take a small, sharp, thin-bladed knife, and "nip" the potatoes in bits about the size of a dime, a little thinner on the edges than in the centre; put a quart of these pieces in a stewpan, in layers with two even teaspoonfuls of salt and two ounces of butter; pour half a pint of cream over the top, cover, heat slowly, and let them stew gently for eight or ten minutes; stir as little as possible, and with a fork only, and in taking them up be very careful not to break the pieces. It requires no little time to cut the potatoes properly; it was "Aunt Laura's" evening work, and instead of being additional *labor*, after her day's struggle in the kitchen, it seemed a recreation, as she sat, smiling and happy, while the delicate bits fell from her knife like snow-flakes into the basin below.

SCALLOPED POTATOES.

Slice cold boiled potatoes very thin and small; put one quart of them in a baking-dish, in layers with two even teaspoonfuls of salt, two thirds of a teaspoonful of pepper, and two and a half ounces of butter;

pour half a pint of cream or milk over the whole; if milk is used, more butter is required; cover the potato with grated bread, a little pepper and salt, and small bits of butter; bake until thoroughly heated and browned.

POTATOES À LA PARISIENNE.

Cut raw potatoes with a vegetable-cutter into balls the size of a marble, fry them brown in butter, season with a little pepper, salt, and chopped parsley.

POTATO CROQUETTES.

One and a half pounds of potatoes passed through the colander.
Three ounces of grated bread.
Two ounces of butter.
Half a gill of cream.
Two teaspoonfuls of salt.
Half a small nutmeg.
Two eggs.
A small pinch of cayenne pepper.

Mix the butter with the potato while warm, use the cream to help pass the potato through the colander, add the salt, pepper, nutmeg, and one beaten egg; mix all thoroughly together, then make up into rolls about four inches long and one and a half inches through; or make them round and flatten them, but be very careful to have the surface *perfectly smooth*. Beat the egg on a plate; have the bread grated very fine; rolled and sifted cracker will do, but, whichever is used, it must be fine as coarse corn-meal, to ensure a beautiful crust. Roll the croquettes first in the egg and then in the bread; lay them in the basket, and plunge it in the hot lard; when a light brown lay the croquettes on brown paper for a moment, then serve on a napkin.

RICE AS A VEGETABLE.

One pint of cold water.
Half a pint of rice.
One teaspoonful of salt.

Wash the rice through several waters, rubbing it between the palms of the hands; pour off the last water, which must be clear, put it in a saucepan, and add the pint of water; cover it, and let it boil until holes come in the top, then remove the cover and let it dry.

BAKED RICE.

One pint of rice.
One pint of water.
One pint of milk.
Two teaspoonfuls of salt.

Wash the rice thoroughly, put it in a baking-dish with the other ingredients, and bake slowly for one hour.

TURKISH PILOF.

Rev. A. O. Von Lennop.

One pint of stock or soup.
Half a pint of rice.
One ounce of butter.
One teaspoonful of salt.

Wash the rice well and put it in a saucepan with the stock; if soup is used, it must be strained and no salt need be added; cover, and boil until holes come in the top; melt the butter and pour over it; let it dry, then serve as vegetable rice.

RICE CROQUETTES.

One pound of rice.
One quart of cold water.
Half a pint of milk.
Three teaspoonfuls of salt.
The yolks of two eggs.
Fine bread crumbs.

Wash the rice thoroughly in several waters, put it in a saucepan with the water, milk, and salt; let it boil until the water and milk are absorbed, then set it aside to cool. Grate the bread, or if dried to a crisp it may be rolled; it should be fine as coarse corn-meal. Beat the yolks; have the lard heating, then make the rice into fourteen croquettes, with smooth surface, roll them in the egg and then in the bread crumbs; lay them in the frying-basket, and plunge it in the hot lard, having first tested its heat with a bit of bread. When the croquettes are a golden brown, lift the basket, let it drain for a moment, then serve either on a platter or in a vegetable-dish.

HOMINY.

Two quarts of large hominy.
Half a pint of small, white beans.

Wash both and put them in a large iron kettle with cold water, of which there must be a depth of eight or ten inches above the corn. After boiling an hour pour off the water, and add the same quantity of boiling water; let it boil slowly from eight to ten hours. As the water disappears, replenish with boiling water, but from the first *it must not be stirred;* keep it closely covered. When tender, if the water is not absorbed, leave it partly uncovered on the back of the stove, where it

will cook more slowly; then pour it into a large pan, mash it with the potato-pounder, and stir in a quarter of a pound of butter, and salt to the taste, beginning with three even tablespoonfuls.

HOMINY BROWNED FOR BREAKFAST.

In a small but rather deep frying-pan put a bit of butter, a little more than enough to prevent sticking. When hot, fill the frying-pan with cold boiled hominy, press it in evenly, cover until thoroughly heated, then remove the cover, and let it remain on the range until a brown crust has formed below and on the sides; loosen it with a knife, lay a dinner-plate on the frying-pan, turn them over together, then raise the pan and you will find a beautiful brown mould of hominy.

SMALL HOMINY.

One pint of hominy.
Half a pint of rich milk or cream.
One quart and half a pint of cold water.
Two teaspoonfuls of salt.

Put the hominy, salt, and milk in a saucepan, and stir often until it boils; cover, and boil moderately for one hour. If not stiff enough let it boil uncovered. A few minutes before serving, beat in the cream very thoroughly.

HOMINY CROQUETTES.

Half a pint of hominy.
One and a half pints of boiling water.
One and a half gills of milk.
One teaspoonful of salt.
One ounce of butter.

Pour the water on the hominy, stir, cover, and boil moderately, stirring occasionally for twenty minutes, or until the water is absorbed and the hominy rather stiff; add the milk and salt, stir thoroughly, cover, and let it stand ten minutes, cooking, if necessary, very slowly. It should be like a tolerably thick batter, but not too thick to drop. Beat in the butter and pour the hominy into a shallow pan. When cool (if *cold* it is too stiff) flour your hands, take a piece about the size of a small egg, make a ball of it between the palms of the hands, then roll it on a floured tin into a well-shaped croquette. This quantity will make fifteen. Roll them in beaten egg and then in the finest grated bread; they may be fried at once, or kept in a cool place for several hours. Fry them on the *basket* in deep lard.

MACARONI.

MRS. MONTGOMERY.

Six ounces of macaroni.
Three ounces of grated cheese.
One and a half ounces of butter.
Half a pint of milk.
Three quarters of a tablespoonful of dry mustard.
One teaspoonful of salt.
A pinch of cayenne pepper.

More than cover the macaroni with cold water, and let it boil gently until half done. It must not be stirred; if it sticks to the kettle, use a fork to loosen it; drain it and put it in layers in a baking-dish with a little of the butter, and some cheese between them, reserving a part of both for the top; mix the mustard, salt, and pepper smooth in a little of the milk, add the rest, and pour it over the macaroni; cover with cheese dotted with butter, and bake half an hour.

SAVORY MACARONI.

Half a pound of macaroni.
Three ounces of uncooked ham.
Half a pint of tomato-juice.
Half an onion chopped fine.
One teaspoonful of white pepper.
Two ounces of grated cheese.

Boil the macaroni in water, until tender; chop and brown the ham and onion in a frying-pan, and add the tomato, macaroni, pepper, and salt; just before serving sprinkle the cheese over the whole.

SIMPLE MACARONI.

Pour one quart of boiling water over half a pound of macaroni; cover, and let it stand twenty minutes; drain, and pour cold water over it; in a few minutes drain again, and throw it in a kettle of boiling milk and water, when it will soon be tender; then drain it, season with butter, cream, salt, white pepper, and cheese if liked. Serve hot.

Or, put a quarter of a pound of macaroni in a stewpan with a teaspoonful of salt and a quart of boiling water; cover, and boil for twenty minutes, or until nearly done; pour off the water, add a gill of milk, cover, and stew until perfectly tender. In the mean time have a gill of milk heating over boiling water, with half an ounce of butter, half a teaspoonful of salt, and a small pinch of cayenne; add a well-beaten egg and stir until as thick as rich cream; add mustard if liked. When the macaroni is taken up pour this over it, and serve at once. There may be a light coating of grated cheese between the macaroni and the dressing.

IRISH MACARONI.

To one pint of mashed potatoes well seasoned with butter, white pepper, salt, and cream, and beaten until light, add one gill of grated cheese; put it in a baking-dish with a layer of grated cheese over the top, and leave it in the oven long enough to heat thoroughly and brown.

BURR ARTICHOKES.

Wash the artichokes, and boil them in water slightly salted until tender; serve whole on a napkin. Take off the leaves one by one, dip the large end in the sauce, drawn butter, and eat only the soft, pulpy part.

ASPARAGUS.

Wash it carefully and bind in bunches, making the heads even; then with a sharp knife cut the other end of the bunch straight; throw into boiling water, and boil from twenty to thirty minutes. Have some buttered toast on a platter, place the bunches of asparagus on it side by side, the heads the same way; carefully clip and draw out the strings; pour over the whole, some melted butter with pepper and salt, or, if preferred, drawn butter.

SPINACH.

Look it over carefully, and wash it thoroughly; take it from the water, put it in a saucepan without water, cover closely, and boil half an hour. Put it in the colander, press all the water from it, return it to the fire, cut it several times across, season with butter, pepper, and salt. Serve covered with poached eggs.

Or, it may when boiled soft be rubbed through the colander, then

put in the saucepan and seasoned with butter, pepper, and salt. When hot, beat in two or three tablespoonfuls of rich cream; garnish with hard-boiled eggs cut in quarters.

GREEN PEAS.

Be sure that they are young, as old peas are fit for nothing but soup. Throw them in boiling water, and boil from thirty to thirty-five minutes; drain them, season with butter, pepper, and salt, and add half a gill of rich cream.

PURÉE OF DRIED PEAS.

Cook them like dried beans (see page 226) until the water is absorbed; rub them through a coarse sieve, and season with pepper, salt, and butter. If liked, a piece of salt pork may be boiled with the peas.

STRING BEANS.

The yellow butter-bean is an excellent variety. With a knife take off the ends of the pods, and the strings from both sides, being very careful to remove every shred; cut every bean lengthwise, in two or three strips, and leave them for half an hour in cold water. Much more than cover them with boiling water; boil until *perfectly* tender, for if they fall the least short of this they are unfit to serve. It is well to allow three hours for boiling, for the beans are easily kept hot, if ready too soon, drain them well, return to the kettle, and pour over them half a gill of cream, one and a half ounces of butter, one even teaspoonful of salt, and half a teaspoonful of pepper. This dressing is sufficient for a quart of cooked beans.

LIMA BEANS.

Put one quart of shelled beans into a pan of cold water and let them remain an hour; put them in boiling water, more than enough to cover them; when tender pour off the water, add two ounces of butter, and half a gill of cream; season with pepper and salt; let them simmer a moment, then serve.

All shell beans may be cooked liked the above.

TO COOK DRIED LIMA BEANS.

At night wash one pint of beans, put them in a small tin pail, pour over them one quart of boiling water, cover closely, and let them stand until two and a half hours before dinner; then add more water, and let them boil until tender, keeping them well covered with water. When nearly done throw in two even teaspoonfuls of salt; be careful to keep them from breaking. When perfectly soft, drain in the colander, return them to the kettle, and add three ounces of butter, half a teaspoonful of white pepper, and one gill of cream. Shake them about, stir gently, and when very hot, serve.

TO COOK DRIED BEANS.

It is not necessary to soak them before boiling; put a pint of dry, hard beans in a quart of cold water over the fire; after boiling a few minutes, drain, and add the same quantity of boiling water. In twenty minutes check the boiling by throwing in a gill of cold water, and after boiling twenty minutes longer throw in another gill. In an hour and a quarter after putting the beans in cold water they will be perfectly cooked. If wanted for soup, boil them until broken, and rub them

through the colander. If to be used as a vegetable, drain them, then let them simmer for ten minutes with a little cream, butter, pepper, and salt; in either case, a small piece of pork may be boiled with the beans.

GREEN CORN BOILED.

Throw the husked ears in a kettle of boiling water slightly salted, and boil from twenty to thirty minutes. Serve in a napkin, or boil and serve in the thin inner husk, if preferred.

GREEN CORN STEWED.

Cut with a sharp knife through the centre of every row of grains, and cut off the outer edge; then with the back of the blade push out the yellow eye, with the rich, creamy centre of the grain, leaving the hull on the cob. To one quart of this add half a pint of rich milk, and stew until cooked in a covered tin pail, in a kettle one third full of boiling water; then add salt, white pepper, and two or three ounces of butter. The old proverb "slow and sure" may be applied to this mode of cooking; allow two hours for the corn; it seems a long time, but there is no danger of burning, and it requires no more attention than to stir it occasionally and to keep good the supply of water. If dryer than liked, add more milk or cream.

GREEN CORN BAKED.

Grate, or cut as in the above receipt, eighteen ears of corn; beat six eggs very light, and add one quarter of a pound of butter, creamed and stirred in with a pint of *very* warm milk; mix well, and beat until very light; add two tablespoonfuls of light brown sugar and a little

salt; put in a deep dish, and bake in a quick oven from three quarters to one hour. Serve hot, in the same dish.

Or, one dozen ears, cut or grated, one pint of sweet milk, two eggs, and two ounces of butter, mixed well and baked three fourths of an hour.

CORN FRITTERS OR OYSTERS.

One dozen large ears of corn.

Two eggs.

Three tablespoonfuls of flour.

Salt to the taste.

Grate the corn or cut it (see page 227), add the eggs well-beaten, the flour and salt; mix well, and drop it in hot lard a quarter of an inch deep; when browned on one side turn the other. Serve very hot.

CANNED CORN AND TOMATOES.

Stew the tomatoes until cooked; boil the corn on the ear; cut it as directed (page 227); let it cook with the tomato until thoroughly hot, and while boiling fill the heated cans, and fasten instantly. The tomatoes and corn may be in equal proportions, or otherwise.

This may be used in the winter in layers with bread crumbs, baked in a baking-dish.

TO DRESS CANNED CORN.

Pour the corn in a saucepan; add half a pint of rich milk, two ounces of butter, one teaspoonful of salt, half a teaspoonful of pepper, and let it simmer ten minutes.

HULLED CORN.

Mrs. Adams.

Put two handfuls of clean hardwood ashes in two quarts of cold water; boil fifteen or twenty minutes; then let it stand until the ashes settle, and the water is perfectly clear. To this cleansed water (it should be strong enough of the lye to feel a little slippery) add as much cold water as necessary to cover the corn; put the corn in the water, let it boil until the hulls begin to start, then skim out all the corn into a pan of clear cold water, and rub thoroughly with the hands to remove the hulls and cleanse the corn from the lye; rub it through two or three or even four waters, that there may be no taste of lye; then put into clear water, and boil until tender.

This is eaten either hot or cold; is very nice for breakfast dressed with a little cream, pepper, and salt.

SUMMER SUCCOTASH.

One pint of cranberry beans barely covered with cold water; boil from an hour to an hour and a half. When half cooked add a pint of ent sweet corn, and fifteen minutes later half a pound of salt pork that has been boiled one hour and a half; season to the taste with pepper and salt; add two and a half ounces of butter, or one gill of very rich cream. If the succotash is too dry add a little milk or water; if otherwise, pour off some of the liquid before adding the cream.

WINTER SUCCOTASH.

Parboil a pint of beans and throw off the water; add one quart of boiling water, and when they have boiled twenty minutes throw in a

gill of cold water, and twenty minutes afterwards throw in another. In this way the beans will be cooked in an hour and a quarter. Have ready a pound of salt pork which has been boiled two hours, and a can of sweet corn boiling hot; add them to the beans, with two tablespoonfuls of white sugar, three ounces of butter rolled in flour, and salt and pepper to the taste; add a little water if necessary. Let all simmer together for half an hour, then serve very hot.

BAKED TOMATOES, NO. 1.

Select large tomatoes, pour boiling water over them, let them stand a few minutes, then drain and peel, remove the core, and lay them in a baking-dish; season bread crumbs very highly with pepper, salt, grated onion, sugar, and butter; press some of this dressing into the centre of every tomato, and strew over them a light coating of the same. Bake slowly until *thoroughly* done; take them out very carefully and serve in a vegetable dish.

BAKED TOMATOES, NO. 2.

One can or one quart of fresh tomatoes, pared and sliced.
Half a pound of bread crumbs.
One fourth of a pound of butter.
Two ounces of brown sugar.
One teaspoonful of pepper.
Three teaspoonfuls of salt.
One onion grated.

Put a layer of bread in a baking-dish, then one of tomatoes, and cover it with bits of butter, a little of the onion, pepper, salt, and sugar;

then another of bread, and so on, having the last layer of bread and leaving enough of the pepper, etc., to sprinkle over it. Bake from half to three quarters of an hour and longer if the tomatoes are fresh. Serve in the same dish, on a dinner-plate if round, on a platter if oval.

Ripe tomatoes, unpeeled, may be baked in the dripping-pan with beef or fresh pork, and served as a garnish.

TOMATOES.

G. S.

Take large tomatoes, green or ripe; cut out the tops and lay them aside until the tomatoes are stuffed. Remove all the inside of the fruit (being careful not to break the skin), and mix with it an equal quantity of stale bread crumbs; chop fine, and season well with salt, pepper, and summer savory. Fill the tomatoes with this dressing and replace the tops; place them in a baking dish with a bit of butter the size of a chestnut on each. Bake slowly, and when *thoroughly* cooked, serve in the same dish with an additional bit of butter on each tomato.

The *connoisseur* who gave me this receipt considers it by far the finest mode of cooking tomatoes.

STUFFED TOMATOES.

Choose the large size, remove the stem, and slice a cover from the upper side; take out the seeds, place the tomatoes in a baking-dish with the stem side down, fill them with bread crumbs well-seasoned with salt, pepper, sugar, grated onion, and butter; replace the tops and bake in a slow oven. They may be served in the same dish, or taken out carefully and sent to table in a vegetable-dish.

TOMATOES EN SURPRISE.

Pour a quart of boiling water on half a pound of well-washed rice; add a teaspoonful of salt, and let it boil covered until barely tender; throw it in the colander, drain, and return it to the saucepan; if not ready to use at once keep it covered to prevent its drying.

Pour the juice from a can of tomatoes, or from fresh stewed tomatoes; season them well with butter, sugar, pepper, salt, and grated onion; add bread crumbs to nearly absorb the juice; butter an oval mould very thoroughly, and line it with the rice, from half an inch to an inch in thickness, reserving enough to spread over the tomato; pack it rather closely; let it stand for five or ten minutes where it will keep hot without drying. A few minutes before serving fill it with the tomato, leaving space at the top for the cover of rice; turn it from the mould and serve in a vegetable-dish. It should be so firm and white as to give no suspicion of its contents.

FRIED TOMATOES.

Cut ripe tomatoes in two, and fry slowly on both sides in butter and lard. When thorougly cooked take them out, pour a little milk or cream in the frying-pan, thicken with a little flour, and season with salt and a very small pinch of red pepper; pour it over the tomatoes, and serve.

FRIED TOMATOES, NO. 2.

With one pint of grated bread (not pressed in the measure), mix one tablespoonful of salt, three of sugar, and one teaspoonful of pepper. Slice large, unpeeled tomatoes about half an inch thich, dip them in the bread, and lay them in hot butter on the griddle; drop over every piece half a teaspoonful of very finely chopped onion; brown well on both sides, and serve hot.

BROILED TOMATOES.

Wash and wipe, then cut them in two, sprinkle with pepper and salt, and place them on the gridiron *over* the fire, with the skin side down; when brown put the gridiron *in front* of the fire and let them cook slowly until well done; this saves the necessity of turning them, and thus losing the juice. In serving, put bits of butter over them, and a little sugar if liked.

TOMATO AND CORN.

Peel and slice tomatoes, and stew them a short time with butter, pepper, and salt; thicken, but do not make it stiff, with sweet corn cut from the ear (see page 227), and see that the whole is well seasoned. Have in a buttered baking-dish a layer of grated bread, add a layer of the corn and tomato, then another of bread, and so on, until the dish is full; the upper layer must be of bread; dot it thickly with bits of butter and scatter over it a little pepper and salt; bake in a moderate oven an hour or more.

OKRA.

Select young, tender pods; boil in a porcelain or tin-lined saucepan (iron discolors it) with a little salt in the water. When tender drain, season with salt, pepper, and butter, and serve in a vegetable-dish.

OKRA AND TOMATO.

Peel and slice the tomatoes; slice the okra, which must be tender, across, or if very small, lengthwise; slice one, two, or three green peppers, according to size and pungency, and stew them with the above. When all are cooked season with butter and salt and serve. Cook in bright tin, or a porcelain-lined saucepan.

STEWED EGG-PLANT.

Put the plants in cold water slightly salted, and boil until they can be pierced with a fork, having changed the water once; peel and mash them, season with salt and pepper and butter; add a little grated bread, and serve hot.

EGG-PLANT FRITTERS.

Select a large egg-plant, leave it unpared and with the stem on; boil it in a porcelain kettle, in slightly salted water, until so tender that it can barely be taken out without breaking; remove the skin, put the pulp in the colander and press the water from it; mash it very fine, add salt and pepper to the taste, also two ounces of butter rubbed with three even tablespoonfuls of flour; add a well-beaten egg and mix thoroughly. Have ready some hot butter and lard in a frying-pan; drop in the egg-plant by spoonfuls and fry on both sides.

BAKED EGG-PLANT.

Cut an egg-plant in two, and leave it in cold salted water (two even tablespoonfuls to a quart) from one to two hours; with a sharp knife score the rind very deeply in squares; lay it in a pan with the scored side up; season with pepper and salt, pour sweet oil or melted butter over it, and bake slowly until perfectly soft and browned.

EGG-PLANT SERVED IN THE SHELL.

Among the several egg-plants intended for dinner select the largest one; cut off the stem end about one quarter or one third of the way down; take out the inside carefully, without breaking the shell, leaving it quite thin; the other egg-plants may be peeled, then cut in small bits,

and with that taken from the large shell, put on the fire, well-covered with cold water; boil until perfectly tender, then drain in the colander, pressing out the water with the back of a plate; pound it smooth, and season with butter, pepper, and salt; a little rich cream may be added; heat the *purée* thoroughly, put it in the prepared shell, cover it with grated bread and tiny bits of butter, and put it in the oven to brown. Serve in a vegetable-dish. This *purée* may be served without the shell in a dish covered with crumbs and browned.

FRIED EGG-PLANT.

Cut in thin slices and soak an hour in salt and water, two even tablespoonfuls to a quart; sprinkle them with a little pepper and salt, dredge with flour, and fry on both sides in hot drippings or butter. Or, dip the pieces in a beaten egg, well-seasoned with pepper and salt, then in finely grated bread, and fry in deep lard on the *basket*, or as above.

FRIED MUSHROOMS.

Take the large hothouse mushrooms measuring from five to six inches across; peel them. Have ready in the frying-pan a little sweet oil with some pepper and salt; fry the mushrooms till thoroughly heated (too much cooking toughens them). Serve on nicely cut pieces of buttered toast, and pour a teaspoonful of wine over every mushroom.

STEWED MUSHROOMS.

Let them lie an hour in salt and water, about two tablespoonfuls to a quart; cover with water, and let them stew two hours; dress with cream, butter, and flour like oysters; season to taste.

TO BROIL MUSHROOMS.

Peel them at night and sprinkle a very little salt over them, not more than would be palatable in cooking; so place them that the juice will run from them and be preserved for the gravy; broil them for breakfast lightly on both sides; lay them on a platter with bits of butter and a little pepper, heat the juice, pour it over them, and serve.

TO STEW MOREIS.

Leave them for an hour in water, slightly salted; drain, add barely enough water to cook them, and stew until tender; pour off the water, add cream, a bit of butter rubbed in flour, pepper, and salt; let them simmer a few minutes, and serve hot.

APPLES BAKED FOR DINNER.

Take a baking-dish holding about two quarts; fill it with sour apples that have been quartered and cored, but not pared; add one gill of water and half a gill of white sugar; bake uncovered until tender.

FRIED SOUR APPLES.

Wash, and cut them in quarters, then core them; have about half an inch of hot drippings in the frying-pan; put the apples in it and turn them until they are brown all over; just before they are done sprinkle them with two or three tablespoonfuls of sugar. Serve for dinner in a vegetable-dish.

STEWED CELERY.

Cut the celery as for salad, cover with cold water, cook from twenty to thirty minutes. If there is more water than is required for

the dressing pour some of it in the soup-kettle; then rub two tablespoonfuls of flour with two ounces of butter, and add this with a little milk or cream, salt, and pepper to the celery, and boil for several minutes. Celery may also be stewed in stock, and served with a brown dressing.

CYMLINGS, DRESSED LIKE EGG-PLANT.

Take tender cymblins, parboil them, cut them across in slices half an inch thick, take out the seeds as nicely as possible. Have ready a batter made of two eggs and as much flour as will thicken it, with a little ground mace, salt, and pepper; cover each piece with the batter, and fry in butter.

CYMLINGS, OR SUMMER SQUASH.

If the nail presses easily through the skin, do not remove it, or the seeds. If quite small, the cymblins may be cooked whole; boil them in a bag for three quarters of an hour, place the bag in the colander, and press out the water with a plate; then put them in a stewpan, add butter, salt, and a little cream; when very hot, serve.

BAKED SQUASH, NO. 1.

Cut slices about half an inch thick, pare them, and sprinkle with a little salt and sugar; put tiny bits of butter over them and bake in a pan. Serve in a vegetable-dish.

BAKED SQUASH, NO. 2.

Cut the squash in pieces four or five inches square; do not remove the rind; bake them like potatoes, and serve in the same way. To be eaten with butter.

STEAMED SQUASH.

Cut it in large pieces, and put them unpared in the steamer; when thoroughly done take them out, scrape the squash from the rind into a saucepan, season well with butter, salt, and a little cream; heat and serve.

BOILED CAULIFLOWER.

Remove the leaves, cut off the main stalk close to the flower, wash it thoroughly; lay it in boiling milk and water slightly salted, with the stalk down; cover, and boil moderately; when done, lay it in the colander, being very careful not to mar the flower; when well drained, serve in a vegetable-dish with the flower up, and pour over it a rich drawn butter.

CAULIFLOWER BROWNED.

Boil until very tender, drain well, and cut in small pieces; put it in layers with fine chopped egg and this dressing: half a pint of milk thickened over boiling water, with two tablespoonfuls of flour and seasoned with two teaspoonfuls of salt, one of white pepper, and two ounces of butter; put grated bread over the top, dot it with small bits of butter, and place it in the oven to heat thoroughly and brown. It must be served in the dish in which it is baked. Poor, scraggy heads of cauliflower may be used in this way, and the perfect ones kept to boil whole. Use a pound and a quarter of cauliflower.

CAULIFLOWER WITH CHEESE.

Ten ounces of soft-boiled cauliflower.
Three ounces of grated cheese.
Two ounces of butter.
Half a gill of rich milk.

One teaspoonful of salt.

Half a teaspoonful of pepper.

Grated bread.

This may be baked in an oval china dish with the precaution of putting it in a pan of water; put a layer of cauliflower in the dish, sprinkle it with a little of the cheese, and dot it with small bits of butter; in this way fill the dish, reserving a little butter for the top; mix the salt and pepper with the milk, pour it over the cauliflower, then cover with the bread, spot it with butter, and bake until thoroughly heated and of a light brown color.

STEWED CABBAGE.

Slice cabbage as for cold slaw, cover with water, and stew in a covered saucepan until tender; pour off the water, add a bit of butter, — about two ounces to a dish holding three pints, — and pepper, salt, and vinegar to the taste; stir it as little as possible; let it simmer a few minutes, when it is ready to serve.

CABBAGE DRESSED WITH CREAM.

Cut the cabbage and stew it as in the above receipt; drain it, return it to the saucepan, add a gill or more of rich cream, one ounce of butter, pepper and salt to the taste; let it simmer two or three minutes, then serve. In this receipt milk may be used instead of cream with a little more butter.

CABBAGE BOILED WITH PORK.

Two pounds of pork.

One head of cabbage.

Boil the pork an hour, then score the rind in lines or squares, and

place it in the oven to brown; divide the cabbage in four or more parts, not removing the stalk, as that prevents its falling to pieces; put it in the water from which the pork was taken, and boil three quarters of an hour; drain it thoroughly without breaking; cut off the stalks, and serve, the rounded side up, on a platter, with the pork in the centre.

STUFFED CABBAGE.

A large head of cabbage.

One pint of force meat made of any tender meat with all the following ingredients, save the yolk of one egg.

Two thirds of a gill of chopped suet.

Half a gill of fine bread crumbs.

One small onion.

One small nutmeg.

One teaspoonful of salt.

One third of a teaspoonful of pepper.

One third of a teaspoonful of marjoram.

Two eggs.

Take out the stalk, and enough of the cabbage from the centre to leave room for the force meat; wash the cavity with the reserved yolk, fill it with the force meat, tie in a cloth, and boil three hours or more.

Serve on a platter with drawn butter, and garnish with parsley.

SAUER KRAUT.

MRS. BURRITT, PENN.

Have a tight and perfectly sweet barrel; shave into it about half a bushel of cabbage, and with a long-handled mallet pound it until the juice can be readily squeezed out in the hand; sprinkle a handful of

salt over it; then put in another layer of cabbage, pound, and sprinkle it with salt, and proceed in this way until the desired quantity is packed. One quart of salt is sufficient for a barrel; no water is necessary. If the cabbage is sufficiently pounded there will be plenty of juice. Put a heavy weight on it, and let it stand in a warm place until it ferments; then put it in a cool place. When using, take out evenly, and keep it well covered.

BOILED ONIONS.

Select them of uniform size and not very large, and remove the outer skin; boil them until perfectly tender, in quite a large quantity of milk and water, to make the flavor more delicate; drain them, and put them in a saucepan with two ounces of butter and a gill of cream; season with pepper and salt.

FRIED ONIONS.

Peel and slice them, then fry in butter or drippings; turn them often, being very careful that they do not burn; season with pepper and salt, and serve very hot.

BAKED ONIONS.

Put four or five unpeeled Bermuda onions in a saucepan of boiling water slightly salted, and let them boil fast for an hour; then take them out, wipe them well, wrap each one in a piece of paper, and bake them in a moderate oven for two hours, or longer if the onions are very large. They may be served in the skins and eaten with a little butter, pepper, and salt; or they may be peeled, and sent to the table with a good brown gravy poured over them.

STEWED CARROTS.

One and a quarter pounds of carrots.
Two ounces of butter.
Two gills of cream.
Two teaspoonfuls of salt.
One pinch of cayenne pepper.
The yolks of two eggs.

Divide the carrots lengthwise unless quite small, and boil until perfectly tender; take them from the water, slice them very thin in a saucepan, add the butter, stir the salt and pepper in the cream, and pour it over the carrots; let them stew fifteen minutes, then put them in a vegetable-dish, and leave the saucepan with the cream on the stove; when it boils, stir in the well-beaten yolks, and pour over the carrots.

CARROTS IN A MOULD.

One and a half pounds of carrots.
Half a gill of cream.
Three ounces of butter.
Two teaspoonfuls of salt.
Half a small nutmeg.
One pinch of cayenne pepper.

Boil the carrots until very tender (this dish is really unpalatable if the carrots are not perfectly soft), take them from the water, chop them, add the butter and the cream, in which has been mixed the salt, pepper, and nutmeg; put in a buttered mould, and let it stand in the oven until thoroughly hot. Serve in a vegetable-dish or on a platter, garnished with curled parsley.

CARROTS WITH CURRY.

Stew young carrots and cut them in four lengthwise; to half a gill of the water in which they were stewed add one gill of cream, and an ounce of butter rubbed with half a tablespoonful of flour, a little salt, and a teaspoonful of curry powder; let it simmer in a saucepan until thickened; slide in the carrots, cover for a few moments, then serve hot.

SCALLOPED OYSTER-PLANT.

One and a half pounds of stewed oyster-plant.
Three ounces of butter.
Half a gill of milk.
Two teaspoonfuls of salt.
A pinch of cayenne pepper.

The oyster-plant must be boiled until perfectly tender, then taken from the water and rubbed through the colander; add two ounces of the butter and all the other ingredients; if not hot enough to melt the butter, put it on the range for a few minutes, mix well, and put in a baking-dish or in a vegetable-dish, with the precaution of placing it in a pan of water; cover the top with very fine grated bread, and spot it with the remaining ounce of butter; put it in the oven, and when a beautiful brown it is ready to serve.

Celery salt, which gives a delightful flavor, may be substituted for one half the quantity of salt in this receipt.

SALSIFY CROQUETTES.

Prepare the salsify as in the above rule, and place it on ice; when perfectly cold make it into croquettes. Have ready the beaten yolks of

two eggs and the white of one, seasoned with the third of a teaspoonful of salt and a pinch of pepper; roll the croquettes in this, and then in grated bread; lay them in the frying-basket, plunge them in hot lard, having first tested its heat with a bit of bread; when a golden brown, lift, drain, and serve.

STEWED SALSIFY.

Scrape it well, cut in round slices, and stew it barely covered with water; when perfectly tender pour off all but a gill of the water, add half a gill of rich cream, two ounces of butter rubbed with an even tablespoonful of flour, pepper and salt to taste, and let it simmer a few minutes, then serve.

BOILED PARSNIPS.

Wash and scrape them; boil them whole until very tender; cut lengthwise in slices, and cover with cream thickened with a little flour and seasoned with a small bit of butter, a little pepper and salt.

FRIED PARSNIPS.

Boil them whole as in the above receipt; cut them lengthwise in slices a third of an inch thick, sprinkle a little pepper, salt, and sugar over them, dredge with flour on both sides, and fry a light brown.

SCALLOPED PARSNIPS.

One and a half pounds of parsnip *purée.*
Three ounces of butter.
Half a gill of milk or cream.
Two teaspoonfuls of salt.
A pinch of cayenne pepper.

Mix thoroughly together, and cover with grated bread dotted with butter; put it in a vegetable-dish that may be trusted in the oven, in a pan of water, and let it remain until thoroughly heated and browned.

PARSNIP BALLS.

Prepare the parsnips as in the above rule. After mixing it with the other ingredients, let it become cold, then make it into round or flattened balls, cover them with beaten egg and grated bread, place them on the frying-basket, and fry in deep lard.

BOILED TURNIPS.

Peel them, and boil until perfectly tender; pour over them a drawn butter, or a hot cream thickened with a little flour and seasoned with butter, pepper, and salt.

MASHED TURNIPS.

Pare and slice them very thin, and boil them in a great deal of water, much more than enough to cover them; keep them boiling, as they are whiter for being cooked quickly. When perfectly tender pour them in the colander, and press them as dry as possible; then put them in a tin pan on the range, mash them thoroughly, and stir them until they lose their watery appearance; then season with butter, pepper, and salt; a little rich cream is a great addition.

Turnips are served with mutton and with spare-rib.

BOILED BEETS.

Wash but do not cut them; leave an inch of the stalk on the beet to prevent its "bleeding." The time for boiling depends on the age of the beet; in summer, when very young, an hour is sufficient, but in

winter they require nearly a day; they are unpalatable unless perfectly tender. When boiled throw them in a pan of cold water, and slip off the skins; if small, cut them twice lengthwise; if a good size, slice them very thin and put them over boiling water to heat thoroughly. Boil together one third of a gill of vinegar, with two thirds of a gill of water, one and a half ounces of butter, a tablespoonful of brown sugar, one teaspoonful of salt, and half a teaspoonful of pepper; pour it over the beets; this is sufficient for a quart or more of sliced beets. Serve very hot.

LETTUCE.

The firm white Ice Lettuce can hardly be equalled; but it has been found too delicate to bear carrying to market and can therefore be enjoyed only by those who raise it. In buying lettuce, select small, compact heads. Wash the lettuce carefully, and leave it in ice-water until wanted; then dry it in a towel, cut it in quarters, and pour over it "Mrs. B——'s Salad Dressing" (see page 203).

Or, pour over it a thin dressing of three parts oil and one of vinegar, with salt and pepper to the taste. Some will not suffer the lettuce to be touched with a knife; it is wrung in a napkin, "*fatigued*" as it is termed, and then covered with the thin dressing. It is sometimes "*fatigued*" in the salad-bowl with a silver fork and spoon. When lettuce is cut fine and dressed it may be garnished with hard-boiled egg, cut in quarters, and little mounds of grated red beet, with a few grains of vegetable rice.

CUCUMBERS.

Leave them in ice-water until wanted; then pare them lengthwise, being very careful to remove all green, as that is very bitter; cut them in the dish in which they are to be served in very thin slices, sprinkle

the layers with a little salt and pepper, and pour good cider vinegar over them about half their depth in the dish. Fresh young onions are by many considered a great addition; they should be sliced thin as possible, and scattered through the layers of cucumbers.

RADISHES.

Wash them nicely, leave about two inches of the top, cut the fibres from the bulb, and let them lie in ice-water for an hour; serve in a white china shell with bits of clear ice.

CELERY.

This delightful vegetable, used moderately every day as a salad, is said to have wonderful power to relieve nervous affections.

CELERY AS A RELISH.

In England this is served in the last course at dinner with bread, butter, and cheese. Here, it is generally on table during the first and second courses. To prepare it for the table, it must be washed carefully, using a brush to remove particles of sand which adhere to it. It is important to have it very cold and crisp, and this may be secured by keeping it in ice-water for an hour or more. Keep the outer stalks to cut and stew for soups, and serve only the heart and the surrounding pieces which are perfectly blanched; put them in the celery-glass with cold water and cracked ice.

DRESSED CELERY.

For this dish avoid all the coarse, greenish stalks, leaving them for the soup-kettle. Have the celery thoroughly chilled and crisped in ice-

water, and just before it is required wipe it dry, cut it in bits half an inch long, and pour over it "Mrs. B——'s Salad Dressing" (See page 203).

As this dressing keeps a long time, it is well to have a glass can of it in the refrigerator ready for celery, cold vegetables, fish, etc.

MACEDOINE, OR SALAD OF COLD VEGETABLES.

The summer vegetables left from dinner — peas, string-beans, shell-beans, and beets — may be used in this way either together or separately. Chill them on the ice, cover them with a mayonnaise, or any other salad dressing, and garnish with the small, crisp leaves of lettuce.

SALAD OF RED BEETS AND POTATOES.

The potatoes should be firm, not too much boiled nor mealy. The beets must be boiled very tender; when cold cut them both in pieces about half an inch square; pour over them a salad dressing; garnish with curled parsley.

ASPARAGUS SALAD.

Boil the asparagus as for a vegetable, cut off the hard ends, and put the rest away to cool; cut in pieces two inches long, and pour over it, in the centre of the dish, a mayonnaise dressing. Garnish with the very small white hearts of firm heads of lettuce; a few capers may be strewn over the dressing.

BEET SALAD.

Boil a deep-red beet until quite tender; pare, and cut it in dice. Have a root or two of endive, well blanched, washed and dried; six button onions, and two stalks of celery cut. Rub the yolk of a hard-boiled

egg with a little salt, a little powdered sugar, mustard, and enough thick and slightly sour cream to dress the salad, and vinegar to the taste; and remember that the ingredients should be so perfectly apportioned and so well mixed that no one is more perceptible than the other. Pour it over the beet, etc., garnish and serve.

ONION SALAD.

Wash, peel, and cut the onions in very thin slices; barely cover them with water, and let them boil eight minutes; drain, and rinse quickly in ice-water; drain thoroughly; salt and *sweeten* vinegar to taste, pour it over the onions, place them in the refrigerator, and when chilled serve; they should not stand more than half an hour.

POTATO SALAD.

Mix one teaspoonful of salt, half a teaspoonful of pepper, two tablespoonfuls of finely-cut parsley, and two of grated onion, with a gill of vinegar and half a gill of oil. Slice cold boiled potatoes in pieces an inch across, and not very thin; pour the dressing over them and let them stand half an hour before serving. This quantity of dressing is sufficient for two quarts of sliced potatoes.

COLD SLAW.

Shave the cabbage on the cabbage-cutter as fine as possible. A very sharp carving-knife may be used instead of the cutter; let it lie in ice-water an hour; then drain, and dry it in a towel. It may be dressed simply with vinegar, pepper, and salt, or with "Cold Slaw Dressing" (see page 202).

A NEW SALAD, OR "GREENS."

Young shoots of the common wayside *sweet* elder. Tender, succulent, and wholesome, requiring no cultivation.

COLD ROAST FOWL, À LA MAYONNAISE.

One fowl.
Five hard-boiled eggs.
Five or six heads of lettuce.
Water-cresses.

Roast a nice young fowl; when cold, cut and pile the joints one on another in the centre of the dish, as high as you can; arrange around, as a border, the lettuce cut in halves, and some nicely-washed water-cresses. Cut the eggs across, and lay them with the whites uppermost among the cresses and lettuce, or cut into rings, which have also a very pretty effect. When ready to serve, cover the fowl with mayonnaise dressing.

ROAST BEEF SALAD.

GERMAN.

Cut cold roast beef as for chicken salad; mix mustard, sweet or sour cream, pepper, salt, capers, and some of the caper vinegar; pour over it and serve for tea. Cold mutton may be used in the same way.

CHICKEN SALAD.

Cut cold boiled chicken (use the water in which it was boiled for soup) in bits about the size of a shelled almond. Have twice as much celery as chicken; clean it thoroughly, and leave it in ice-water for an hour or more; on taking it out, wipe, and cut it about as thin as

cucumbers are sliced; mix it well with the chicken and with the dressing, which may be "Chicken Salad Dressing" (page 202) or "Mayonnaise" (page 203). It is sometimes mixed with the first, and when served, covered with the other. Garnish with hard-boiled eggs, sliced or in quarters, and the delicate leaves of the celery or the hearts of lettuce. Olives, and small stars or diamonds cut from a boiled crimson beet are also used. Where turkey takes the place of chicken the salad is called *Olio*. Veal may be used in this way; and very tender white cabbage, crisped in ice-water, is sometimes used with veal instead of celery. Lacking celery, a nice chicken salad may be made with the inner leaves and tender stalks of lettuce, adding Burnett's Extract of Celery to the dressing.

DRESSED TOMATOES.

The tomatoes should not be *dead* ripe; let them lie on ice for an hour or more before cutting them; then, with a very sharp knife, pare the top and bottom, and slice them very thin. They are often served with a mayonnaise dressing, but the usual way is to mix some salt, pepper, and sugar with a little vinegar, and pour it over them.

EGGS.

TO KEEP EGGS.

Put one pint of unslacked lime and one pint of coarse salt in a three-gallon crock; pour a teakettleful of boiling water over them, and when dissolved fill the crock with soft water. Pack the eggs in stone crocks, and fill with the brine. I have known of eggs being preserved in this way for two years.

TO BOIL EGGS.

Be sure that they are fresh; if not perfectly clean wash them; lay them carefully in water that is boiling moderately only, that the shells may not crack; let them boil two and a half minutes. If wanted very hard, with the yolk quite dry, boil them fifteen minutes. Serve in a napkin.

FRIED EGGS.

After frying ham, drop the eggs one by one, in the hot fat, and dip it over them until the white is set. They may be served alone or on the ham; or they may be fried in other fat, and served on broiled ham.

EGGS À LA MAÎTRE D'HOTEL.

One quarter of a pound of butter.
Half a pint of scalding milk.
One tablespoonful of flour.
One tablespoonful of minced parsley.
One fourth of a teaspoonful of white pepper.

The juice of half a lemon.

Six or seven eggs.

Stir the flour and half of the butter in a stewpan over the fire until the mixture thickens; stir in the hot milk, add the pepper, and let it simmer a few moments; cream the rest of the butter, and beat in the lemon-juice and parsley. Have the eggs boiled seven or eight minutes, and cut in quarters lengthwise; if they are boiled until the yolk is mealy the white will be found tough; add the creamed butter to that in the saucepan, allow a minute for thorough heating, pour over the eggs and serve. Unless the butter is quite salt a little more salt must be added.

A similar dish without the parsley and lemon is also excellent.

PLATE EGGS.

Butter a plate, drop three eggs on it, and leave it on the stove or in the oven until the white of the egg is set; sprinkle with a little salt and pepper, and serve.

SCRAMBLED EGGS, NO. 1.

Twelve eggs.

Four ounces of butter.

One teaspoonful of salt.

Cut half of the butter in small bits, put it with the eggs, and beat them very light; put the rest of the butter in the frying-pan, and when hot pour in the eggs, add the salt, and stir until *nearly* as thick as desired; have the dish well warmed (not hot enough to cook the egg) and serve immediately. It is better to add pepper at the table, as it mars the color of the egg when cooked with it.

SCRAMBLED EGGS, NO. 2.

Two ounces of butter.
Half a teaspoonful of salt.
A little pepper.
Six eggs.

Heat the butter in a frying-pan; break the eggs in a bowl, and throw the salt over them; pour them (unbeaten) into the hot butter, and as they cook, scrape them from the sides and bottom of the pan. Cooking them in this way leaves strips of the white and yellow through the dish. If this is not liked, the eggs may be beaten before they are put in the frying-pan, and stirred constantly while cooking to avoid the large pieces. Be careful not to let them get stiff, nor to have the dish on which they are served too hot. When served, sprinkle with pepper.

One gill of milk or cream may be added to the beaten eggs, in the above receipt, and they may be scrambled in a baking-dish, and sent in it to the table.

POACHED EGGS.

Have ready a frying-pan of slightly salted boiling water, deep enough to cover the eggs; break in six, and do not let the water boil again. Toast six pieces of bread, and trim them neatly down to the size of the egg; when cooked, butter and arrange them evenly on a heated platter, and as soon as the white is set lift the eggs carefully, and lay them on the toast. Serve immediately. This may also be done by dropping the eggs in buttered cups, placing them in a pan of cold water, and boiling until the egg is sufficiently cooked to be taken out. The pan must be covered.

EGGS A LA CRÈME.

Boil twelve eggs from twelve to fifteen minutes. Line a dish with very thin slices of bread and fill it with layers of the egg cut in slices, strewing them with a little grated bread, pepper, and salt. Rub a quarter of a pound of butter with two tablespoonfuls of flour, and put it in a saucepan with a tablespoonful of chopped parsley, half an onion grated, salt, pepper, nutmeg, and half a pint of cream or milk; when hot pour it over the eggs, cover the top with grated bread, put it in the oven, let it heat thoroughly, and brown.

SCOTCH EGGS.

Twelve ounces of cold chicken or veal chopped.
Two ounces of ham chopped.
Half an ounce of flour.
Half a pint of milk.
Half a teaspoonful of salt.
Six hard-boiled eggs.
The yolks of two eggs.
A small pinch of cayenne.
Grated bread.

Mix the flour smooth in a little of the milk, putting the rest over boiling water to scald; when the milk is hot stir in the flour, and let it cook until like thick cream; then pour it over the butter, which must be cut in small pieces and sprinkled with the salt and pepper; then mix it well with the chicken and ham, and leave it to cool. Take the shells from the eggs, cover them as evenly as possible with the forcemeat, preserving the form of the egg; then cover with the beaten yolks, roll them in the bread, lay them in the frying-basket, and plunge them

in deep, hot lard, the heat of which has been tested with a bit of bread. When they are a golden brown lift the basket, lay the eggs for a moment on brown paper, then serve on a napkin on a plate, in the form of a circle, and garnish with curled parsley.

HOW TO MAKE AN OMELETTE.

To prepare an omelette, use a frying-pan about the size of a breakfast plate; see that it is perfectly clean, and place in it about one ounce of butter. Break three eggs and beat them up with a little parsley and a pinch of salt; the eggs should not be beaten too much, as it makes them thin and destroys the appearance of the omelette. When the butter is melted pour the omelette mixture in the frying-pan; as it cooks raise the edge with a knife, and press it slightly towards the centre; the moment it is thickened, or "set," fold the omelette and serve. If a cheese omelette is required, add a tablespoonful of grated cheese to the mixture; if one with sweetmeats is desired, spread the omelette with a thin layer of the fruit just before folding. Tomatoes left from dinner may be used in the same way, and grated onion may take the place of grated cheese. In preparing an omelette remember five things: a clean pan; the eggs must not be too much beaten; the omelette must not be too large, — three eggs are better than six eggs, which make two omelettes; they should not be too much cooked; they should be eaten immediately, or they become tough and more like a pancake.

MARGARET'S BAKED OMELETTE.

Pour half a pint of scalding milk on two even teaspoonfuls of flour rubbed smooth with one ounce of butter, two thirds of a teaspoonful of salt, and a pinch of white pepper; add this to six eggs beaten

very light; stir in a tablespoonful of parsley chopped fine. Spread one ounce of butter in a frying-pan that will go in the oven, pour in the egg, and bake in so moderate an oven that it will not brown. The instant the egg is set, fold the omelette and serve.

NAMLAT OMELETTE.

Six eggs.
One gill of new milk.
Half a gill of minced parsley.
Two ounces of butter, melted.
One teaspoonful of salt.
Half a teaspoonful of white pepper.

Beat the yolks until thick; add all the ingredients save the whites of the eggs, which must be beaten to a stiff froth and stirred in gently; pour in a buttered baking-dish, and bake from five to ten minutes in a quick oven.

"GENTLEMEN'S SAVORY OMELETTE."

MARGARET.

One pint of finely-chopped parsley (not pressed in the measure).
Three ounces of softened butter.
Two tablespoonfuls of grated bread.
Two tablespoonfuls of grated ham.
One third of a teaspoonful of pepper.
One shalot or onion.
Six eggs.

Beat the eggs thoroughly, add the other ingredients, mix well; pour in a hot buttered frying-pan, and cook it in front of the grate or in a moderate oven. When the egg is set, fold and serve.

BREAD OMELETTE.

Half a pint of bread crumbs.
Half a pint of cream.
Two ounces of butter.
One teaspoonful of salt.
Half a teaspoonful of pepper.
A quarter of a nutmeg.
Three eggs.

Put all these ingredients but the eggs and one ounce of the butter in a saucepan on the range, stirring occasionally, until the cream is absorbed; take it off, and beat in the eggs. Have the rest of the butter hot in a frying-pan; pour in the mixture, loosen it often from the sides to let the uncooked part run in, and the moment it is set, lap one side over the other, pass a knife under it, lay a platter across the frying-pan, holding it firmly with the left hand while you turn the frying-pan upside down, leaving the omelette in perfect condition on the platter. Serve immediately.

BUTTER, CHEESE, Etc.

BUTTER.

THE location of the milk-room, its ventilation and cleanliness, are of the first importance. Cellars are often too damp for milk; a cool room above ground is better,—one that may be well aired and devoted entirely to the milk; for it so easily takes the flavor of what is near it that no vegetables, fish, nor meats, either salt or fresh, should be in the same room. Next in importance are the milk-pans, which must be perfectly clean and well-scalded.

The following directions are from a butter-maker of experience and great reputation in Madison Co., N. Y.

MRS. JOHN CAMPBELL'S RECEIPT.

In cold weather warm the milk to blood heat before straining it. Never allow the milk to stand over forty-eight hours; in summer not more than thirty-six, and twelve hours will often be found quite long enough; churn twice a week even if there be but a small quantity of cream. Keep the crock of cream, during the summer, in the coolest place you have, and every time cream is added stir it well. In cold weather place the crock of cream by the fire the night before churning, turning it occasionally and stirring the cream until it is milk warm; then remove it to a cold room; in the morning put it in the churn, when a few minutes' churning will bring the butter. (At this season of the year, owing to the lack of pasture, the butter is of a very pale color. Ochre is sometimes used to give it a yellow hue, but Mrs. Campbell's receipt for coloring it is given with these directions.) In hot weather put ice in the churn, broken into small bits, one and a

half pounds to four gallons of cream; let it stand about ten minutes before churning, to equalize the temperature of the cream. When the butter has "come" and "gathered," take it up in the hand, squeezing out the buttermilk quickly; put it in the wooden butter-bowl, and work into it one ounce of fine salt to every pound of butter; lay in it, for the above quantity, a piece of ice weighing one and a half pounds, and leave it in as cool a place as possible.

The next day work out all the water and milk, but be careful not to go beyond this, as the grain of the butter is often broken by too much working. Make it into rolls, or pack it in stone crocks or firkins. If not to be used at once pour a brine over it, made after the following rule.

BRINE FOR PRESERVING BUTTER DURING THE SUMMER.

Half a pail of water.

One quart of fine salt.

One ounce of saltpetre.

Two ounces of white sugar.

Boil all together, skim, and when cold pour it over the top of the butter.

FOR COLORING BUTTER.

For four gallons of cream grate two, three, or four carrots, according to size and color; add enough new milk to extract the juice; make it about milk warm, and strain it into the churn.

DR. ANDERSON'S RECEIPT FOR CURING BUTTER.

Let two parts of fine salt, one part saltpetre, and one of sugar be completely blended together by beating, and add one ounce of this mix-

ture to every pound of butter; incorporate it thoroughly in the mass, and close it for use. The butter thus prepared should be kept two or three weeks before using; if properly cured, according to the above directions, it will remain for three years so perfectly sweet as not to be distinguished from newly-made, salted butter.

BONNY-CLABBER.

For this dish the milk should sour and thicken quickly; before it has thickened it may be poured in any shallow glass or china dish, and when thick placed on the ice for an hour or two before serving. There is no objection to serving it in the pan, if it be bright and clean, and the bonny-clabber cold. If there is cream on the surface leave it unbroken; a saucer or a shallow ladle may be used for helping it, and when not in use should lie on a plate, not in the bonny-clabber. To be eaten from deep dessert-plates, sprinkled with brown sugar and a little grated nutmeg, with sweet cream poured *around* it, not over the top, hiding the beauty which is half its charm. After the bonny-clabber has been disturbed, whey collects in the bottom of the pan; be careful to avoid it in the second helping.

CURD OR SMEARCASE.

Put a pan of thick sour milk on the back of the stove where it will heat slowly; it must not boil or be allowed to simmer; as the lower part becomes warm, turn it gently with a skimmer, and when the whey is well separated, pour it in a colander, and leave it an hour or more to drain. It may be drained in a small strainer, which will at the same time serve as a mould, or it may be tied in a cloth to drain. This is eaten with sugar and cream, or a little salt and cream.

COTTAGE CHEESE.

Add to curd, salt to the taste, and cream, or butter and a little milk may be used; mix it well, and press it into a mould, or make it into small balls. In serving, garnish with parsley.

When the *curd* is taken from the mould, it may be cut in slices two thirds of an inch thick, and served with a little cream poured over it.

CHEESE MUFF.

One and a half ounces of butter.
Four ounces of crumbed cheese.
One teaspoonful of salt.
Half a teaspoonful of pepper.
Four eggs.

Put the cheese and butter in a saucepan on the fire; when they begin to melt add the eggs well-beaten, and the salt and pepper; stir and cook until you can push it up into a soft muff-shaped form. Serve at once.

RAMAKINS, OR RANAQUIN À LA UDE,

Cook to Louis XVI.

Four ounces of grated cheese.
Two ounces of butter.
Two ounces of bread (without crust).
Half a gill of milk.
One third of a teaspoonful of mustard.
One third of a teaspoonful of salt.
Small pinch of cayenne pepper.
Two eggs.

Crumb the bread and boil it soft in the milk; add the butter, mus-

tard, salt, pepper, and cheese, and the yolks of the eggs; beat thoroughly, then stir in the whites of the eggs, whisked to a stiff froth. Pour in a soup-plate or in small squares of stiff white paper pinched at the corners, and bake fifteen minutes.

A delightful dish for tea.

WELSH RAREBIT.

VERY SIMPLE AND DELICIOUS.

Toast bread quickly, without allowing it to dry; cut off the crust evenly with a sharp knife; butter it and cover it with thin slices of cheese, spread very lightly with made mustard; lay it on a pie-plate, and place in a hot oven until melted; cut in halves or thirds, and serve immediately.

WELSH RAREBIT, NO. 2.

Take as many eggs as you wish, according to the number of guests; weigh them and take one third the weight in cheese and one sixth in butter; beat the eggs well in a saucepan, after which put in the butter and cheese, the latter grated or chopped very small. Place the saucepan on the fire and stir until the mixture becomes sufficiently thick and soft; add a little salt and a large proportion of pepper, and serve in a warm dish.

FROMAGE.

Half a pound of grated cheese.

Half a pint of cream.

The yolks of two eggs and the white of one.

A small pinch of cayenne pepper.

Beat the eggs very light, add the cream, then the cheese and pepper; pour it in buttered soup-plates, and bake fifteen minutes.

YEAST.

Of all yeast, from brewers down to the farmer's "salt risin'" and "milk risin'," I know of none more convenient than the "Twin Brothers" and the "National Company's Yeast Cakes," made in Waterloo, N. Y. They require no other care than being kept dry. The cakes are half an inch thick and one and a half inches square; one cake is sufficient for four loaves of bread, and needs but ten minutes' soaking before the bread is mixed.

Of home-made yeasts, the receipts which follow have been in use for many years, and found admirable.

POTATO YEAST WITHOUT HOPS.

Boil three pounds and a quarter of potatoes; mash them fine with one quart of flour and one quart of boiling water; mix thoroughly; add two gills of white sugar, two tablespoonfuls of salt, and one quart of cold water; when lukewarm add one yeast-cake soaked in two tablespoonfuls of water.

When very light pour it through a colander; put it in a jug, but do not cork it tight for two or three days, when it will settle. Shake the jug well before using, but with the cork out.

POTATO YEAST WITHOUT FLOUR.

A handful (one quarter of an ounce) of hops.

Four pounds of pared potatoes.

Half a pint of salt.
Half a pint of sugar.
One tablespoonful of ginger.
Four quarts of water.
Two yeast-cakes soaked in four tablespoonfuls of tepid water.

Boil the potatoes in three quarts of water and pass them through the colander with the water; boil the hops ten minutes in one quart of water, and strain the water on the potatoes; add the sugar, salt, and ginger. The whole quantity should measure five quarts; if lacking, add tepid water. When lukewarm stir in the yeast, having mixed it smoothly after soaking; keep it in a warm place until light, which will be indicated by bubbles on the surface; it does not increase in bulk like thicker yeast. Keep it in a stone crock, cover, and in using, stir it up from the bottom. In a dry, cool place it will keep for months. A gill is sufficient for one quart of milk or water, and the bread requires but little, if any, additional salt.

Reserve a gill or half pint of this yeast for raising a second supply.

PURE POTATO YEAST.

One pound and a half of pared potatoes.
One pint of boiling water.
One pint of cold water.
One gill of white sugar.
One gill of yeast.

Slice the potatoes and boil them, drain off all the water, then mash them through the colander, adding the boiling water; stir in the cold water and sugar, and when lukewarm add the yeast (a yeast-cake soaked in two tablespoonfuls of water, with sufficient water added to make a gill, may be used instead of the liquid yeast); leave it in a warm

place for two or three hours, or until bubbles come on the surface, when it may be put in a jug and kept in a cold place, leaving it but loosely corked for the first twelve hours; after that, press the cork firmly in.

The advantage this yeast has over others is that so large a quantity may be used that the bread rises very quickly, and thus the danger of its becoming sour is avoided. (See page 284.) It should be made every week, but it is possible to keep it two weeks in a refrigerator. A second making may be raised with a gill or half pint remaining from the first supply. Make the yeast in the afternoon, and the bread the next morning, or it may be made in the morning, and still leave time for making the bread the same day.

WHITESBORO' YEAST

Six large potatoes (one pound and fourteen ounces when pared).

Three pints of cold water.

Four ounces of sugar.

One and a half ounces of salt.

Quarter of an ounce of hops (a handful).

Half an ounce of ginger.

One gill of soft yeast, or one yeast-cake soaked five minutes in two tablespoonfuls of tepid water.

Pare the potatoes and grate them in a tin pan; tie the hops in a bit of muslin, put them in a kettle with the water, and boil ten minutes; pour the scalding water on the potatoes; add the salt, sugar, and ginger; set the pan on a kettle of boiling water and stir occasionally until it is like a thick batter; remove it, and when lukewarm add the yeast to raise it; let it stand in a warm place until the next day. When it has ceased to rise put it in a jug, cork tight, and leave it in the cellar. Shake well before using, but always with the cork out. This yeast will

keep three weeks in warm weather, and as many *months* in cold weather.

YEAST.

MONTGOMERY.

A handful of hops.
Two quarts of cold water.
One pint of flour.
Half a pint of yeast.
One tablespoonful of salt.

(This *handful* means the quantity that can be held in a *nearly* closed hand.) Boil the hops and water slowly for three quarters of an hour; strain, boiling hot, on the flour and salt, gradually at first, in order to mix smoothly; strain through the colander into a stone crock; when tepid add the yeast and leave it in a warm place to rise; when light, cover, and keep in a cool place.

MRS. PROF. YARMOL'S YEAST.

This requires no yeast to raise it, and has been called "the best yeast in the world." Time to boil, half an hour; to make, four days.

Three pounds of potatoes.
Half a pint of flour.
Half a pint of best brown sugar.
One pint of hops.
Two even teaspoonfuls of salt.
Two gallons of water.

Monday morning boil the hops in the water for half an hour, strain it in a crock, and let the liquid become milk-warm; add the salt and sugar, mix the flour smooth with some of the liquor, and then stir

all well together. On Wednesday add the potatoes boiled and mashed, stir well, and let it stand until Thursday; then strain, and put it in stone jugs, but for the first day or two leave the corks quite loose; stir the yeast occasionally while making, and keep near the fire. "It should be made two weeks before using, and will keep any length of time, improving with age." Keep it in a cool place, and shake the jug before pouring from it, but with the cork out, holding the palm of the hand over the mouth to prevent the escape of the yeast.

BREAD.

NOTHING on the table so ensures the health and contentment of the family as good bread; nothing in the whole science of cookery gives such satisfaction, and nothing so establishes one's respect for the cook. In making it how many conditions are to be secured, how many are vital to success! The flour must be excellent, the yeast perfect, the quantity of salt exact, and all the proportions correct; if milk is used, it must be new, and in warm weather it must be scalded, and then cooled until but lukewarm; the batter must be of the right temperature when the yeast is put in: if *hot*, the life of the yeast is destroyed; if *cold*, much time is lost in rising. The room must be of the proper degree of heat, and the bread must stand where the same temperature surrounds it, not on the hearth, exposed to draughts from doors, but on a shelf or table. There is a circular rack, easily attached to the pipe of a cooking-stove, which supplies an excellent place for raising bread, keeping it warm above and below, being at a convenient height for watching, and entirely out of the way. This rack is also useful for many purposes, — for warming plates, keeping dishes hot, drying fruit, etc. It would be a most valuable addition to a range if made to fit the flat pipe. Where there is a space of three and a half feet above the range, light iron racks may be fastened in the brick ten inches below the top of the arch; these are very convenient for drying towels as well as for raising bread and biscuit. Bread must not be allowed to get too light, and so to lose flavor or become sour; should it become too light in the last rising, take it from the pans and work it over; and if sour, work in thoroughly a little soda dissolved in boiling water. Kneading must be thorough. The heat of the oven is all-important: if too low, the bread becomes too light before baking; if too high, a hard and sometimes burnt crust covers the loaf. It must be taken from the oven at the right time, evenly and thoroughly baked, neither burned nor *clammy*, and when baked, instead of smothering it in woollen and cotton, leave it exposed to the air until thoroughly cold, to ensure a crisp crust; then put it away in a well-aired, clean stone crock, and keep it closely covered.

Flour so differs in quality that it is difficult to give a receipt that may always be followed with the same results. A much larger quantity of some flour is required than of others for an equal measure of water. For this flour of which so much is necessary, *boiling* water should be used. Bread mixed with milk is much more tender than that mixed with water; it requires less flour and less kneading.

I have tried to make these directions and the following receipts so clear that any young person of intelligence, who has never been in the kitchen and therefore has no "*judgment*" to

help her, can follow them to the letter and be rewarded with good bread. As to heating the oven, she must have instructions peculiar to her own stove or range. I am told that the heat required for baking bread is 325°; but as thermometers for testing the heat of ovens are not in common use, we must do the best we can with the old indefinite rules: The heat is right if you can count thirty *fast* or twenty *moderately* while holding the bare arm in the oven; it is right if half a teaspoonful of flour, placed on the floor of the oven, browns in one minute with the door shut. In the dim distance there is the dawning of an admirable plan by which we can know the exact heat of an oven without so much as opening the door. In the mean time, let us gratefully continue to burn our arms and brown the flour, until, by constant care and watchfulness, the *hand* may be trusted to serve as thermometer, and the art of bread-baking be learned to perfection.

In *all* cooking it is very important that the dress should be adapted to the work; but *bread-making* requires special attention, not only to the dress but to the most thorough tidiness and cleanliness of head and hands. A clean calico apron with bib, the sleeves of the dress well-tucked up and so pinned that they will not tumble down at critical moments add much to the comfort of this work.

It is said that bread loses sweetness by many risings. I begin, therefore, with a receipt which requires but one rising.

BREAD RAISED BUT ONCE.

Three quarts of sifted flour.

One quart of milk and water.

One tablespoonful of salt.

One gill of yeast or one yeast-cake.

Scald a pint of milk and cool it with a pint of water; pour it on two quarts of the flour and the salt, in a five-quart bowl or pan; mix well, add the yeast, beat hard for five minutes, stir in the rest of the flour; then flour the board, place the dough on it, and knead vigorously for fifteen minutes, using barely enough flour to prevent sticking. With practice a little flour will go a great way. The hands and board must be very lightly coated with it, that as little as possible may be added to the bread. This quantity of dough, kneaded fifteen minutes, requires

nearly a pint of flour. Mould into loaves and place them in buttered pans which they will but half fill; leave them to rise, until the bread has reached the top: at 80° this will require from five to six hours; at a low temperature it may stand over night. When light, prick, and bake. If the yeast-cake is used, soak it in two tablespoonfuls of water, then stir it until smooth, and add water until it measures a gill.

This bread retains much more of the flavor of the wheat than that which is raised several times. It may be mixed with water, or milk alone.

BREAD RAISED BUT ONCE. (Pure Potato Yeast.)

Half a pint of yeast.
Half a pint of scalding milk.
Three and a half pints of flour.
One gill and two tablespoonfuls of cold water.
One teaspoonful of sugar.
One and a half teaspoonfuls of salt.
A bit of butter half as large as a nutmeg.

Put the flour in a bowl with the salt and sugar, make a hollow in the centre, and pour in half of the milk, stirring in enough of the flour to make a batter; add the two tablespoonfuls of water, and let it stand while you add the butter to the other gill of milk, and cool it with the gill of water; when the batter is lukewarm stir in the yeast, and the milk and water (being sure they are not too warm), and the rest of the flour; then put it on the floured board and knead ten minutes, using as little flour as possible; mould into loaves, and put them into buttered pans which they must but half fill; cover, and leave until the bread reaches the top of the pan, which will be in from two to three hours in a temperature of from 80° to 88°, then prick and bake.

BREAD RAISED TWICE.

MONTGOMERY.

Three pounds and a quarter of sifted flour.
One quart of tepid water.
One gill of yeast.
Two teaspoonfuls of salt.

Mix the bread at four P. M. in winter, and the last thing at night in summer. Sift two pounds of flour in a five-quart bowl, add the salt and water, and beat very thoroughly, add the yeast and the rest of the flour; lay the dough on the floured board, scraping the bowl perfectly clean; knead for ten minutes, using barely enough flour to prevent sticking; flour the bowl, return the bread to it, cover, and leave it in a warm place to rise. In the morning, when light, divide into four loaves; mould, lay them in buttered pans, and when light, prick, and bake. These loaves are so small they require but thirty or forty minutes for baking.

BREAD WITH POTATO. (Two Risings.)

Three pounds and a quarter of flour, sifted.
One boiled potato, weighing (unpared) half a pound.
One quart of warm water.
One gill of yeast.
One even tablespoonful of salt.

Mix at night; put the flour in a large bowl, hollow a place in the centre for the mashed potato, water, and salt, stir in enough of the flour to make a smooth batter; add the yeast, and stir in the rest of the flour; put the dough on the floured board, and knead it fifteen minutes, using barely enough flour to prevent sticking; flour the bowl, lay the dough

in it, cover, and leave to rise. In the morning divide it into four parts, mould into loaves, and when light, prick, and bake in a moderate oven.

BREAD WITH THREE RISINGS.

One quart of warm water.
One gill of yeast.
Three and a half pounds of flour.
One tablespoonful of salt.

Mix at night, in a five-quart bowl, two pounds of flour with the water, which may be quite warm when poured on the flour; but the batter should be only lukewarm when the yeast is added. Beat it very thoroughly, then leave it to rise in a temperature of 75°. In eight hours it will be within an inch of the top of the bowl; then stir in the rest of the flour and put the dough on the floured bread-board, scraping the bowl perfectly clean; knead it fifteen minutes, using barely enough flour to prevent sticking. Flour the bowl, put back the dough for an hour longer, or until of the same bulk as in the first rising. This quantity will make four loaves, baked in pans ten inches long, five wide, and two and a quarter deep. Flour the board, put the dough on it, and knead ten minutes; cut it into four equal parts, form them into loaves, and lay them in the buttered pans; leave them an hour, or until the bread has reached the top of the pan; then prick the loaves deep, in three or four places, or press the side of the hand an inch deep through the centre of the loaf, and put them in the heated oven. (For degree of heat see page 283.) These small loaves require but half an hour's baking. On taking them from the oven, leave them to cool, uncovered, on a sieve, that the crust may be crisp. If potato is liked in bread add half a pint, well mashed, to

the sponge, which should be mixed with the water in which the potato was boiled, adding sufficient warm water to make a quart.

BREAD RAISED WITH PURE POTATO YEAST. (Three Risings.)

Scald a pint and a half of milk in the oven, or over boiling water. Have ready four and a half pounds of sifted flour in a pan; make a hollow in the centre and pour in half a pint of the milk, stirring in enough of the flour to make rather a thick batter; add a gill of cold water, and let it stand until lukewarm; to the pint of hot milk add half an ounce of butter (a bit the size of a large nutmeg), two even teaspoonfuls of sugar, and a tablespoonful of salt; then cover, and set it aside; add three gills of yeast to the batter, mixing in more of the flour, and leave it to rise an hour at from 90° to 95°; add a pint of hot water to the milk (hot enough to make it lukewarm), pour it in the sponge, and stir in all of the flour; flour the board, place the dough on it, leaving the pan perfectly clean, and knead it into a smooth mass, using as little flour as possible; flour the pan, replace the dough, and leave it to rise two hours; knead it again (if sufficiently light the air-bubbles will not exactly "break into singing," but will really sing in breaking), and mould into loaves; put them in evenly but slightly greased pans which they will but half fill, and in an hour, or when risen to the top, prick and bake. The bread may remain in the second rising over night, but, of course, in a very much cooler place than when intended to rise quickly; 60° would not be too low.

BLUE ISLAND BREAD.

One yeast-cake.

One and a quarter pounds of pared potatoes.

One pint of the water in which the potatoes are boiled.

One gill of flour.
Two tablespoonfuls of salt.
Two quarts of warm water.
Seven pounds of flour.

Soak the yeast-cake in two tablespoonfuls of tepid water, boil the potatoes, mash them through the colander with the boiling water, on the flour and salt. When lukewarm add the yeast, and leave it to rise, allowing seven hours in a temperature of from 70° to 74°, so, if the sponge is made at two P. M., the bread may be mixed at nine P. M. When the sponge is light put the flour in the bread-pan and pour the water in the centre; when enough of the flour is stirred in to make a batter add the sponge, stir well, and mix in all of the flour; then flour the board, place the dough on it, and knead for twenty or thirty minutes, using barely enough flour to prevent the dough from sticking to the board and hands; lay it in the floured pan, and rub half an ounce of butter over the top, cover the pan, and leave it to rise until morning, when it should be twice its first bulk. If at all sour, dissolve a teaspoonful of soda in boiling water, and work it most thoroughly through the mass, then make it into eight or nine loaves, — they must but half fill the pans, — and when risen to the top, prick and bake.

Much has been said against the use of acid and alkali, and we all know that they are often used unskilfully, and with a far too large proportion of the alkali, thus making bread, biscuit, and cake most offensive. Professor Horsford has scientifically selected and combined them in his "*self-raising flour*." We have Baron Liebig's authority for the healthfulness of this preparation in an extract from a letter to Prof. Horsford: —

"I have, through a great series of experiments, satisfied myself of

the purity and excellence of your Bread Preparation. The bread has no acid, is easily digested and of the best taste; aside from the conveniences this invaluable idea of yours has provided, I consider this invention as one of the most useful gifts which science has made to mankind. It is certain that the nutritive value of flour will be increased ten per cent by your Phosphatic Bread Preparation, and the result is precisely the same as if the fertility of our wheat-fields had been increased by that amount. What a wonderful result is this!"

SELF-RAISING BREAD.

This is made in a few moments, and is ready at once for the oven. To one pint of flour add one pint of milk; stir only enough to mix well, then put it in a buttered basin in the oven, and keep it covered until well risen, otherwise it makes too stiff a crust; then remove the cover. When baked, cool on a sieve.

There is a kind of bread much in use among farmers, commonly called "*salt risin*" or "*milk emptins*"; salt rising, if made with water, milk emptyings, if made with milk. It is light, sweet, tender, and very white, and is especially convenient where yeast can neither be made nor obtained. The peculiar odor which it often has, does not necessarily belong to it; it is the result of carelessness in allowing the bread to stand too long in rising.

SALT RISING.

Pour a pint of hot water in a two-quart pail or pitcher, on half a teaspoonful of salt; when the finger can be held in it add one and a

third pints of flour; mix well, and leave the pitcher in a kettle of water as warm as that used in mixing; keep it at the same temperature until the batter is nearly twice its original bulk, which will be in from five to eight hours; it may be stirred once or twice during the rising. Add this to a sponge made of one quart of hot water and two and a half quarts of flour, adding as much more as may be necessary to make a soft dough; mix well, and leave it in a warm place to rise; when light, mould into loaves, keeping them soft as possible; lay them in buttered pans, and when light again, prick and bake.

GRAHAM BREAD.

Take one pint of light bread-sponge and thin it with a pint of warm water; add two tablespoonfuls of molasses, a teaspoonful of salt, and sufficient Graham flour to make a stiff batter that can be stirred with a spoon; put it in well-buttered pans and when light, bake. It requires longer baking than white bread, and the pans require more butter.

GRAHAM BREAD WITHOUT FINE FLOUR.

Three quarts of Graham flour.
One quart of warm water.
Two gills of yeast.
One gill of syrup.
One tablespoonful of salt.

Mix all the ingredients thoroughly, put it in well-buttered pans, and leave it in a warm place to rise, or let it rise over night at 60°. If left to rise slowly let it remain in the bowl in which it was mixed, and unless *very* light when put in the pans let it stand fifteen or twenty minutes before putting it in the oven. Brown bread does not require pricking.

GRAHAM BREAD FROM PURE POTATO YEAST.

Three pints of Graham flour.

Three gills of tepid milk and water, equal parts.

One gill of syrup or molasses.

One teaspoonful of salt.

Half a pint of yeast.

Scald the milk and cool it with the water; beat all the ingredients thoroughly together, and leave it to rise. In a cold room, 54°, it may stand from nine to ten hours, but it may be made, baked, and the pans washed, dried, and put away in less than half that time, if raised at a temperature of from 90° to 95° degrees. When light, if near breakfast or tea time, a part of it may be dropped into gem-pans, allowed to stand ten or fifteen minutes, then baked. The bread may be put in pans and smoothed over the top, or it may be moulded into loaves on the slightly-floured board. If disturbed as little as possible, with the spoon only, it need stand but from ten to twenty minutes to regain its lightness, but if moulded it requires more time.

The following receipt is from a New York gentleman, — the result of his own experience.

HERMIT BREAD.

INEXPENSIVE; SWEET WITH ITS OWN SWEETNESS.

Closely grind two thirds wheat and one third corn, separately. Sift the latter only, and boil it at least seven hours,— a *little* burning does not injure it,— add salt to the taste; mix it tolerably stiff with the wheat meal; bake in large loaves in a slow oven. It may be eaten hot or cold; it keeps moist and sweet for a long time. The proportions may be varied, or rye added, if desired.

It is affirmed by the State chemist of Massachusetts that corn cannot be wholly assimilated unless cooked seven hours. This I proved for myself: I lived upon this bread an entire winter in the woods, eating nothing else, and gaining constantly in health and weight.

CORN BREAD.

One quart and half a pint of corn-meal.

One quart of fine flour. One quart of thick sour milk.

Half a pint of molasses.

Three even teaspoonfuls of soda dissolved in two teaspoonfuls of boiling water.

One tablespoonful of salt.

Mix thoroughly, put in well-buttered pans, and bake in a moderate oven. This quantity makes two loaves in two-quart basins.

If Graham flour is used instead of the fine flour, but one quart of the corn-meal is necessary.

BOILED CORN BREAD.

MRS. I. N. BURRITT.

One pint and one gill of sweet milk.

One pint and one gill of buttermilk or sour cream.

Half a pint of molasses.

One teaspoonful of soda.

Three teaspoonfuls of cream tartar.

One even tablespoonful of salt.

One pint and one gill of corn-meal.

One pint and one gill of flour.

Sift the soda and cream of tartar in the flour; mix all the ingredients thoroughly together and put in a buttered tin pail; cover closely, place it in a kettle two thirds full of boiling water; cover, and boil steadily

for three hours, replenishing when needful with boiling water. To be eaten hot with butter.

STEAMED CORN BREAD.

ROCHESTER, N. Y.

Three quarters of a pound of corn-meal.
Four ounces of flour.
Half an ounce of butter.
One pint of thick, sour milk.
One gill of molasses.
Two teaspoonfuls of salt.
One and a half teaspoonfuls of soda.
One egg.

Mix the soda smooth in a little of the milk; put all the ingredients together in a large bowl, and beat until thoroughly mixed. Butter a two-quart basin, pour in the batter, and steam it two hours and a half; then put it in the oven and bake it half an hour. To be eaten warm.

BREAD PUFFS.

If the wheat bread is light enough for the oven at breakfast time, have ready some hot lard in a deep kettle; with the thumb and two fingers pull up some of the dough quite thin, and cut it some two or three inches in length; as these pieces are cut, drop them in the lard and fry like doughnuts. At table they are eaten with butter like biscuit; they are also served in a vegetable-dish with a dressing of hot cream seasoned with pepper and salt.

ITALIAN BREAD.

One pound of bread dough.
A quarter of a pound of softened butter.

Work the butter well into the dough, and roll out about half an inch thick; cut into strips nearly an inch wide, and seven or eight inches long; sift over them fine corn-meal, place them apart on a buttered pan, and when light, bake in a quick oven.

BREAD BISCUIT.

One pint of dough ready to bake.

Two ounces of butter.

The white of an egg, beaten stiff.

Soften the butter, and knead all together for five or ten minutes; roll, cut, or mould into biscuit; lay them in a buttered pan, and when light, prick and bake.

MARY TANEY'S BISCUIT.

Four pounds of bread dough.

Half a gill of melted drippings.

The whites of two eggs.

Beat the eggs to a stiff froth, and with the hand mix all thoroughly together, leave to rise, and when light, roll out and cut with a small tin cutter; lay the biscuit in buttered pans, let them rise, then prick and bake.

FOR QUICK BISCUIT, OR A TEA LOAF.

Miss Simons.

Save from the baking a small piece of dough about the size of an egg; keep it in something close and small, so the dough will not spread.

Warm slightly a pint of milk, dissolve the dough in this, thicken with flour until as thick as pound-cake; add one tablespoonful of lard, one of sugar, and half a teaspoonful of salt. Set it to rise; when very light mould into biscuit; let them rise again, then prick and bake.

To make them more quickly it is better to have the flour slightly warmed.

GENEVA ROLLS.

One pint of new milk.
One pound and a half of flour.
Two ounces of butter.
Half a teaspoonful of soda.
One teaspoonful of salt.
One gill of yeast.

About eight A. M. scald the milk and pour it in a basin with the salt and butter; stir in the pound of flour, and when lukewarm add the yeast; leave it to rise; about one P. M., or when light, add the rest of the flour and leave it to rise again; about four P. M. add the soda, dissolved in a tablespoonful of boiling water; knead it in thoroughly; roll, cut, or form into rolls; place in buttered pans, and when light prick and bake. Remember that the time required for the different risings depends on the heat to which the dough is exposed.

VINEY'S FLANNEL ROLLS.

One pound and two ounces of flour.
Two and a half ounces of butter.
Two tablespoonfuls of sugar.
Two tablespoonfuls of yeast.
Half a pint of cold sweet milk.
The whites of two eggs, beaten to a stiff froth.

Make a batter at night with the milk, sugar, and nearly half of the flour; in the morning soften and cream the butter, and stir it in the batter with the eggs, add the rest of the flour, and leave it to rise. When

light, mould it into small oval rolls, using as little flour as possible; place them in French roll or gem-pans, cover, and when light again, prick, and bake in a quick oven.

EXCELLENT ROLLS.

One and a half pounds of flour.
Two ounces of butter.
Two ounces of lard.
One pint of milk.
One gill of yeast.
One teaspoonful of salt.
One egg.

Mix these rolls at ten A. M. if for tea at six, unless the weather be quite warm, when less time is required.

Scald the milk over boiling water and pour it on the beaten egg; stir it, and add the butter and lard. When cooled to blood heat mix in one pound of the flour and the yeast, and put it in a warm place to rise; when light add the remaining half pound and let it rise again; then roll out, cut into biscuit, lay them in buttered pans, cover them, and when light, prick, and bake in a quick oven.

FRUIT ROLLS.

One and a quarter pounds of flour.
One and a half ounces of butter.
One pint of milk.
One egg.
Half a teaspoonful of salt.
Half a yeast-cake soaked in a tablespoonful of tepid water.

Boil the milk and pour it on the butter and salt; when nearly cool

add the egg and half of the flour and the yeast; leave it in a warm place to rise. When light, knead in the rest of the flour and let it rise again, then with your hands make it into *rings* in this way: roll on the board a piece of the dough about nine inches long and as large around as your little finger, and pinch the ends together; the joining cannot be seen when it is baked. Lay them in buttered pans, and leave them to rise; when light, prick and bake.

These are called "Fruit Rolls" from their being nice to eat with fruit and cream. They are nearly all crust, very crisp and delightful.

BRENTLEY BREAKFAST ROLLS.

One and a quarter pounds of flour.
Two ounces of butter.
One pint of new milk.
One egg.
Half a teaspoonful of salt.
Half a yeast-cake.

Soak the yeast-cake in a teacup with a tablespoonful of tepid water for ten minutes; put the milk and butter over boiling water to warm until the butter is softened; put the flour and salt in a two-quart basin; with the left hand pour the milk gradually into the centre of the flour, stirring with the right hand. Before all the flour is mixed add the beaten egg and the yeast, then beat all well together and leave it to rise. In the morning roll out the dough an inch thick. It is soft, and requires a good deal of flour to prevent its sticking to the board and the rolling-pin, but be careful not to *work it in;* cut in strips two inches wide, and these in lengths of four inches; or make oval rolls with the hand if preferred. Grease gem-pans, lay in the rolls, and when light, prick, and bake half an hour.

This quantity makes twelve good-sized rolls; if any are left they are very nice cold for dinner, cut in two, lengthwise, through the upper and lower crusts.

If the weather is warm these rolls may be mixed at nine P. M. and left in a room where the temperature is 68°. This gives time in the morning for the second rising and baking by eight o'clock. In cold weather the dough should be kept in a warm place over night.

FRENCH ROLLS.

MRS. STRATTAN.

One pound of flour.
Nine ounces of potato.
One teaspoonful of sugar.
One teaspoonful of salt.
One gill of warm milk.
One egg.
One and a half ounces of lard.
Two gills of cold water.
Half a yeast-cake soaked in a tablespoonful of tepid water.

Pare and slice the potato, cover it with the cold water, and boil until tender, then rub it through the sieve with the water; add the lard, sugar, and salt, and a tablespoonful of the flour; leave this to rise in a warm place. When light beat in the egg, add the milk, and knead in the flour; leave it to rise again, and when light make into oblong rolls, and lay them in buttered pans. When light again, prick and bake.

An easy way to make the rolls of uniform size is to roll out the dough half an inch thick, and cut it with a round tin cutter; press the opposite sides together, and mould into rolls.

PARKER HOUSE ROLLS.

One quart of flour.
One ounce of lard.
Half a pint of milk.
Half a gill of yeast.
Half a tablespoonful of sugar.
Half a teaspoonful of salt.

In the evening put the flour in a bowl; put the salt and lard in the milk, and warm until the lard is melted; when the milk is lukewarm add the yeast, pour into the centre of the flour; mix it to a thin batter; cover, and leave it in the cellar. In the morning work it thoroughly and let it rise. Two hours before tea roll it out two thirds of an inch thick, cut with a tin cutter, four inches across; with a feather coat half of the top with melted butter, and lap it nearly over the other half, then draw them out a little to make them roll-shaped; lay them apart in buttered pans, and when light, bake.

MRS. COBLEIGH'S DRIED BISCUIT.

One pound of butter.
Three pounds of flour.
One quart of boiling milk.
One teaspoonful of salt.
One yeast-cake soaked in two tablespoonfuls of water.
Eight eggs.

Put one and a half pounds of the flour, with the butter and salt, in a large bowl, stir in the milk; beat the eggs very light, and when the batter has cooled a little put them in; then add the yeast, having first mixed thoroughly with it one or two tablespoonfuls of the batter; then

stir in the rest of the flour, cover, and leave it in a warm place to rise. When light, roll, make into biscuit of whatever form you please, and lay them in buttered pans to rise again; when light, prick and bake. After baking they must be separated and thoroughly dried in rather a cool oven; they will keep for months. When used they are rolled on the pasteboard, and are very nice for puddings and for frying oysters. They are also, when first baked, delightful for the table.

POTATO CAKES.

One and a half pounds of pared potatoes
Two and a half pounds of sifted flour.
Two ounces of butter.
Two ounces of lard.
One pint of milk.
One gill of yeast.
One tablespoonful of salt.
Four eggs.

Mix at ten A. M. unless the weather is very warm. Boil the potatoes, mash them through the colander, on the butter and salt; warm the milk and lard, beat the eggs, and mix all together with half or more of the flour; add the yeast, work in the rest of the flour, and leave it in a warm place to rise. At four P. M. roll out and cut into biscuit, lay them in buttered pans, and when light, prick and bake.

SODA BISCUIT.

One pound of flour.
Two ounces of butter.
One ounce of lard.

Three gills of sweet milk.

One even teaspoonful of soda.

Three even teaspoonfuls of cream of tartar.

Sift the soda and cream of tartar through a bit of tarlatan or a very fine sifter, into the flour, and mix it well; rub the butter very fine through the flour, stir in the milk, then lay the dough on the floured board, work it very lightly into shape; roll, cut, lay in pans, prick, and bake in a quick oven. The dough may be cut, rolled, and baked like "Italian Bread" (see page 293). This shape is by many much preferred to the round biscuit.

SHORT CAKE.

One quart of flour.

One pint of thick sour milk.

One and a quarter teaspoonfuls of soda.

One third of a teaspoonful of salt.

Six ounces of butter.

Put the flour in a bowl; put the sour milk in the centre with the soda dissolved in a teaspoonful of boiling water, the salt and the butter stirred to a soft cream; beat thoroughly, before mixing in all of the flour; stir in the whole, place it on the floured board, and form it quickly into a smooth mass; roll it out about one third of an inch in thickness, cut in small cakes, prick, and bake in a quick oven.

BAKING-POWDER BISCUIT.

One pound of flour.

One ounce of butter.

Two ounces of lard (it must be sweet and firm).

Three gills of sweet milk.

One teaspoonful of salt.

Five teaspoonfuls of baking-powder.

The baking-powder must be taken up in the teaspoon, slightly pressed, and made even by passing the side of the knife blade directly over it; put it with half a gill of the flour, and sift it into the rest of the flour through a very fine sieve; mix thoroughly, then rub the butter, lard, and salt through the flour until quite fine; pour in the milk, mix lightly, place it on the floured board, and roll it out without any kneading; cut, prick, and bake in a quick oven.

MARYLAND BISCUIT.

One pound of flour.

One ounce of lard or butter.

One teaspoonful of salt.

Two gills of sweet milk.

Put the lard in the salt and flour, and rub it until very fine; add the milk by degrees; then lay the dough on the bread-board and knead it hard for twenty or thirty minutes, using barely flour enough to prevent its sticking. In Maryland they have a machine for this purpose; but kneading with the hands is capital exercise, and if persevered in fifteen or twenty minutes will show you, beyond contradiction, that the "*flight of time*," of which we hear so much, is a mere myth. When you see blisters on the dough, and it snaps in breaking, it has been sufficiently kneaded; then roll out half an inch thick, cut, put in the pan, prick in three places, and bake in a quick oven.

The old Maryland cooks would be shocked at the bare idea of *rolling and cutting* these biscuit, for they *mould* every one separately, making all of the same size, and the last touch is the pressure of the ball of the thumb in the centre of the biscuit. Such skill is ac-

quired only by long practice, whereas the other way is easy for all, and very good.

GOSSAMER BREAD.

One pound of flour.

Three ounces of butter.

Two tablespoonfuls of yeast.

One egg.

Mix all these ingredients together, and roll the paste to a thin sheet; fold it, and beat it fifteen minutes with a rolling-pin; roll out as thin as possible on a baking-sheet, cut in four-inch squares, and bake.

ANGELS' FOOD.

Half a pound of flour.

Half an ounce of lard or butter.

Half a teaspoonful of salt.

One gill of sweet milk.

Rub the lard thoroughly through the flour, add the other ingredients, knead the dough fifteen or twenty minutes, roll as thin as paper, lay it on baking-sheets, score it in four-inch squares, prick well, and bake.

LAPLANDERS.

One pint (eight ounces) of Graham flour.

One pint of warm water.

Half a teaspoonful of salt.

One egg, well beaten.

Have the gem-pans heating in the oven, which must be very hot, much hotter than for biscuit.

Beat the egg with one or two spoonfuls of the water; add the

salt, half of the water, and the flour; beat thoroughly, then stir in the rest of the water. Put the pans on the range, butter them, using a swab on a stick, pour in the batter, and put them immediately in the oven. The batter may be mixed in a pitcher, and *poured* into the gem-pans.

Made with milk instead of water, the above are sometimes called Graham puffs.

BREAKFAST PUFFS.

Three quarters of a pound of flour.

One ounce of butter.

One pint of milk.

Two eggs.

Half a teaspoonful of salt.

Beat the eggs and stir them in the milk; put the flour and salt in a two-quart bowl, stir in about two thirds of the milk, add the melted butter, beat very hard for three minutes, then thin the batter with the remainder of the milk; pour in well-buttered gem-pans; bake in a quick oven.

GRAHAM POP-OVERS.

Half a pint of Graham flour.

Half a pint of white flour.

One pint of milk.

One even teaspoonful of salt.

Two eggs. (If double the rule is required, three eggs will do.)

Put the flour and salt in a two-quart bowl, stir in half of the milk, add the eggs, and beat hard for three minutes; stir in the rest of the milk. Have the gem-pans buttered and hot, then pour in the

batter and bake in a quick oven. The batter may stand fifteen minutes without harm.

NUNS' PUFFS. (For Tea.)

Quarter of a pound of butter.
Half a pound of flour.
One pint of milk.
Nine eggs.

Put the milk and butter in a saucepan on the range, having first rinsed the saucepan in water to lessen the risk of burning; as it breaks into boiling, put in the flour, and stir until it does not stick to the saucepan. When cool, beat in the yolks of the eggs, add the whites beaten to a stiff froth. Butter cups, or deep patty-pans, half fill them with the batter, and bake twenty minutes in a quick oven.

AUNT POLLY'S GOOD CAKE.

One pound and three quarters of flour.
Four ounces of lard.
One pint of milk.
Half a gill of yeast.
One teaspoonful of salt.
Three eggs.
If these are wanted for tea, mix them at ten in the morning.

Put the milk and lard together, and leave them over boiling water until the lard is melted; when the milk is somewhat cooled stir in one pound of the flour, the salt, and the yeast, and beat thoroughly; cover and put it in a warm place to rise. When light add three eggs, the whites beaten to a stiff froth, and the remaining three quarters of a

pound of flour. When light again roll out, cut into biscuit, lay them in buttered pans, and when light, prick, and bake in a quick oven.

RUSK.

Two pounds of flour.

Three quarters of a pound of sugar.

Seven ounces of butter.

One pint of warm milk.

Three eggs.

Half a teaspoonful of soda, dissolved in a teaspoonful of boiling water.

Half a yeast-cake, soaked in a tablespoonful of tepid water.

Mix the milk, the beaten yolks of the eggs, one and a half pounds of the flour, and the yeast thoroughly together, and leave it to rise over night. In the morning cream the butter and mix it with the sugar, and the whites of the eggs beaten to a stiff froth, and add them with the soda to the dough, and work thoroughly together with the hand, kneading in the other half pound of flour; let it rise again in a warm place, then roll it out, using as little flour as possible for the board and rolling-pin; roll it half an inch thick, then cut in circles and put them in buttered pans. A tin cutter two and a half inches across makes them a pretty size. As soon as they are light, prick, and bake in a quick oven; lay them on a sieve when they come from the oven, and do not cover them, as that would destroy the crispness of the crust.

BON BRAC.

One pound and fourteen ounces of flour.

One quarter of a pound of sugar.

One quarter of a pound of butter.
Six ounces of English currants.
One pint of new milk.
One gill of yeast.
Two eggs.

Make a batter at night with about one half of the flour and the milk in which the butter has been melted; add the yeast, being careful that the batter is not too warm. In the morning add the eggs, sugar, fruit, and the rest of the flour; lay it on the board, using only flour enough to prevent its sticking; make it into three loaves, and lay them in buttered pans; when light, prick and bake.

To be eaten either hot or cold.

WHIGS.

Two pounds of flour.
Half a pound of butter.
Half a pound of sugar.
One and a half pints of milk.
Three quarters of a yeast-cake.
Six eggs.

Cream the butter, and add the sugar and the yolks of the eggs, beating them well together. Put three fourths of the flour in a large bowl, and stir in all the milk; add the sugar, etc., then the whites of the eggs, beaten to a stiff froth, then the yeast-cake, which must have been soaked in one and a half tablespoonfuls of tepid water for five minutes, lastly, the remainder of the flour; mix thoroughly, and leave in a warm place to rise; when light, drop it in patty-pans or muffin-rings, and bake in the oven. Serve hot for tea

SALLY LUNN.

One and a half pounds of flour.
Two ounces of butter.
One pint of milk.
Two tablespoonfuls of sugar.
One teaspoonful of salt.
Half a yeast-cake, soaked in a tablespoonful of water.
Two eggs.

Warm the milk and butter over water until the butter is melted; beat the eggs in a two-quart tin pail, and if the milk is not *hot* pour it over them; stir in about half of the flour, then add the yeast, stirring thoroughly, and the rest of the flour. Unless the weather is quite warm allow five hours for rising.

GRAHAM GEMS.

Fourteen ounces of Graham flour.
One pint of cold water.
Two tablespoonfuls of sugar.
One teaspoonful of salt.

Beat well together; let the batter stand ten minutes; put the gem-pans on the range, and drop in every one a bit of butter the size of a small bean; when very hot *fill* them with the batter, let them remain on the range for five minutes, then bake half an hour in a hot oven.

GRAHAM FINGERS AND THUMBS.

One pound of Graham flour.
Two ounces of butter and one ounce of lard.
Three gills of sweet milk.

One teaspoonful of salt, one of soda, and three of cream of tartar.

Throw the salt in the flour, and sift in the soda and cream of tartar through the finest wire-cloth sieve; if this is not at hand rub them through a bit of tarlatan held tight over a cup; then stir them with the hand thoroughly all through the flour, rub in the butter and lard very fine, add the milk, and mix lightly; flour the board, lay the dough on it, barely mould in shape, then roll it half an inch thick and cut half of it in strips six inches long and one inch wide; put a little corn-meal on the corner of the board, roll the strips in it, until round and well coated, and lay them in the buttered dripping-pan with a little space between; put them in a hot oven. Cut the rest of the dough with a round biscuit-cutter, lap one side over the other, and draw them out a little, then bake them. The thumbs may be served with the fingers, where they naturally belong, but look better on a plate by themselves, leaving the fingers crossed and piled in the form of a triangle.

GRAHAM ROLLS.

MASSASOIT HOUSE.

One quart of Graham flour.
One quart of white flour.
One and a half pints of tepid water.
One gill of molasses.
One gill of yeast.
Two ounces of drippings or butter.
Two even teaspoonfuls of salt.

Mix all thoroughly together with a spoon and leave in a warm place to rise; when light, drop in buttered roll-pans and bake. For breakfast, mix at night.

GRAHAM WAFERS.

Half a pound of Graham flour.

Two gills of sweet cream.

Half a teaspoonful of salt.

Mix, roll thin as possible, cut in squares, lay them in tins, prick well, and bake in a quick oven.

BRUISS.

Half a pound of Graham bread.

Two ounces of butter.

Three gills of milk.

One teaspoonful of salt.

One third of a teaspoonful of pepper.

Cut the bread in ordinary slices, and then in bits an inch square; pour the milk over it, and let it stand fifteen minutes, then put it on the range, let it heat slowly until just rising to boil. Serve in a covered dish. Crusts of Graham bread may be used, but require long soaking; soak them in *shallow* water, that the pieces may keep in shape.

CRACKERS À LA PREZEL.

Dissolve an even tablespoonful of salt in a pint of cold water; split Boston crackers, dip the halves one by one in the salt water, butter them, and place them in the oven to crisp. To be eaten hot for tea.

BENJAMIN.

Half fill a vegetable-dish with broken ship-biscuit or any kind of water cracker; fill the dish with boiling water, cover, and leave it where it will keep hot; if any water is left when the crackers are per-

fectly soft, drain it off, season the crackers with butter and salt, and if convenient a few spoonfuls of rich cream; cover. Serve hot for tea.

RYE TOAST.

To one quart of rye-flour add one even teaspoonful of salt and sufficient boiling water to make a stiff dough; put it in a buttered pan; have a bright, clear fire, and the grate well raked; prop the pan in front of the grate, and as a crust forms strip it off, and keep it hot and dry; repeat this process until you have enough for a dish, then break it, dress like cream toast, and serve in a deep dish.

DRY TOAST.

It is best to have this ordered from the table, as it should be served the moment it is made. Make it as quickly as possible, and not of very stale bread. If there are burnt edges scrape them lightly with a knife. If a toast-rack is not used, so arrange the toast that the pieces may, as far as possible, be exposed to the air; stand them up, letting the tops meet. If piled together it loses its crispness and becomes soggy.

CREAM TOAST.

One pint of milk.
One gill of cream.
Three ounces of butter.
One even teaspoonful of salt.
Half a tablespoonful of flour.

Put the milk and salt in a basin over boiling water; rub the butter and flour smoothly together, and when the milk is hot stir them in, and continue to stir occasionally until it is slightly thickened; then add the

cream and let it scald. The bread must be toasted quickly, to prevent its drying; if the edges are at all burned, scrape them lightly with a knife; dip the pieces one by one in the cream, and place them evenly in two piles in a deep dish; pour the cream over them, cover, and serve. Without the gill of cream this dressing is very good.

KALAMAZOO MUFFINS.

One pint of thick sour milk.

One pint and a half of flour.

One and a third even teaspoonfuls of soda.

Half a teaspoonful of salt.

Three ounces of butter.

Two eggs.

Dissolve the soda in two teaspoonfuls of boiling water; melt the butter, put all the ingredients in a bowl, and beat them thoroughly together; drop in gem-pans or muffin-rings, and bake in the oven.

MUFFINS.

Miss Root.

One pound of flour.

Three ounces of butter.

One pint of milk. Half a teaspoonful of salt.

Two eggs, the yolks and whites beaten separately.

Half a gill of yeast, or half a yeast-cake soaked in a tablespoonful of water, with enough water added to make the same measure.

Warm the butter, milk, and salt, and pour it in two thirds of the flour; mix well, and beat in the yolks thoroughly, and the yeast; beat the whites to a stiff froth, and mix them gently in the batter; add the

rest of the flour, and leave in a warm place to rise for breakfast. If wanted for tea, allow from four to six hours for rising. Bake in muffin-rings in a dripping-pan, in the oven. The rings should be two thirds full.

BURLINGTON MUFFINS.

One pound of potato, rubbed through the colander.
One and a quarter pounds of flour.
One ounce of butter.
One pint of warm milk.
One gill of yeast.
One teaspoonful of sugar.
One tablespoonful of salt.
Four eggs.

Melt the butter in the hot potato, add the salt, sugar, milk, and two thirds of the flour, mixing well; break in the eggs, and beat until the whole is quite light; add the yeast, being sure that the batter is not more than lukewarm, then the flour; beat well, and drop it in buttered gem-pans, but half filling them; when light, bake half an hour. Allow from four to six hours for rising. If the batter is light before the muffins are wanted, put it in a cool place.

ENGLISH WATER MUFFINS.

One and a half pounds of flour.
One pint of tepid water.
Half a gill of yeast.
Half a teaspoonful of salt.

Beat all thoroughly together, and let it rise over night; in the morning flour the board, and roll out the dough very thin, using as little flour as possible; cut out the muffins with the cover of a small tin pail;

they should be five inches across. Butter the griddle lightly, lay the muffins on it, and leave them on the back of the stove for a short time to rise; draw them forward, and then bake slowly, first on one side, and then on the other; turn them often to keep both sides flat. Tear apart, butter, and serve three together, one above the other, cut across the centre. These muffins can always be made from bread-sponge, adding sufficient flour for rolling.

DABNEY MUFFINS.

One pint of milk and water, — equal parts.
Three pints of flour.
One and a half ounces of butter.
One teaspoonful of salt.
One gill of yeast.

Mix them at night; melt the butter in the milk and water, and when lukewarm stir in the other ingredients. In the morning, when very light, roll them out, each one separately, as thin as possible, in strips four inches long and two wide; let them stand twenty or thirty minutes in a warm place, then bake on a griddle *without grease*, turning them constantly; this makes them much lighter and keeps both sides flat. When properly made they are so thin that there is hardly anything between the two crusts.

CREAM MUFFINS.

Half a pint of flour.
Half a pint of sweet cream.
One third of a teaspoonful of salt.
Three eggs.

Beat the whites to a stiff froth, beat the yolks and salt, add the cream gradually; stir in the flour, and then the whites very gently;

bake in buttered gem or patty pans, in a quick oven, from ten to fifteen minutes.

SIMPLE AND DELICIOUS MUFFINS.

One quart of flour.

One pint of warmed milk less two tablespoonfuls.

One teaspoonful of salt.

Half a gill of yeast.

Mix at night, and beat until light. In the morning drop the well-risen dough into buttered cups, let them stand twenty minutes, then bake and serve. These can be made with water instead of milk, but are much less tender.

RICE MUFFINS.

One quart of flour.

One pint of warmed milk.

One gill of warm boiled rice, soft but dry, — the grains distinct.

One and a half teaspoonfuls of salt.

One and a half ounces of butter.

Half a gill of yeast.

Melt the butter in the rice; mix all the ingredients thoroughly, being careful that the batter is not too warm for the yeast; mix at night, and in the morning, when light, drop into buttered gem-pans; let them stand fifteen or twenty minutes, then bake.

BUFFALO WAFFLES.

One pound of flour.

Two ounces of butter.

One quart of milk.

One gill of rice boiled in
Three gills of water.
Two even tablespoonfuls of baking-powder.
Two teaspoonfuls of salt.
Two tablespoonfuls of corn-meal.
Four eggs.

Melt the butter in the hot rice; sift the flour and powder together; beat the eggs very light, and pour in half of the milk, the flour, salt, and rice, beat thoroughly, and by degrees add the other pint of milk, which should not be more than lukewarm. In baking, be careful to leave room in the iron for rising.

WAFFLES WITHOUT YEAST OR SODA.

One pint of milk.
One pint, one and a half gills of flour.
Two ounces of butter.
Three eggs.
Half a teaspoonful of salt.

Melt the butter in the milk, and when sufficiently cooled mix it with the flour and salt; beat the whites and yolks separately, stir the yolks in the batter, and then the whites, very lightly.

BARBY'S WAFFLES.

One and a half pounds of flour.
One pint or less of boiled rice.
Two and a half pints of sweet, rich milk.
One teaspoonful of salt.
Four eggs.

Put the rice in a four-quart bowl, separating the eggs, putting the

yolks with the rice; add the salt, flour, and two pints of the milk, beating very thoroughly, then the remaining half pint of milk; beat the whites of the eggs to a stiff froth, add them to the batter, and beat well together. When thoroughly beaten make the batter still lighter by lifting and pouring it with a tin cup for five minutes.

RAISED WAFFLES.

ANN BYONE.

One quart of milk.
Ten ounces of butter.
One and a quarter pounds of flour.
Four eggs.
One gill of yeast.

Scald the milk and add the butter; when lukewarm mix in the flour and yeast; allow six hours for rising. Just before baking beat the whites and yolks separately, and stir them in the batter.

CAROLINA CORN-CAKE.

One quart of thick, sour milk.
One and a half pints of corn-meal.
Half a pint of flour.
Three tablespoonfuls of melted butter.
Two even teaspoonfuls of salt.
Two and a half even teaspoonfuls of soda.
Three eggs.

Sift the soda in the flour through a bit of tarletan; add the meal, salt, two thirds of the milk, and the eggs well-beaten; mix thoroughly, and add the rest of the milk; bake in patty-pans or in large pans, and send to the table cut in square pieces.

DELICATE CORN ROLLS.

One quart of milk.
One pint of wheat flour.
Half a pint of corn-meal.
One ounce of butter.
One teaspoonful of salt.
One teaspoonful of soda, dissolved in two teaspoonfuls of the milk.
Two teaspoonfuls of cream of tartar, sifted with the flour.
Two eggs, the whites beaten stiff.

Scald one pint of the milk over boiling water; add the butter, salt, and the meal mixed smooth in a little of the cold milk; stir, and let it cook until like thick mush; stir in the cold milk, and the yolks of the eggs well beaten, then the flour and soda, and lastly, the whites of the eggs, gently. Bake in gem-pans, in a quick oven.

CORN CRUST.

ALABAMA.

One pint of corn-meal.
One pint of boiling water.
One and a half teaspoonfuls of salt.
One teaspoonful of sugar.
One egg.

Pour the boiling water on the meal, sugar, and salt, mix well, stir in the beaten egg, and spread thin in a small dripping-pan; smooth it with a knife dipped in cold water, and score it. Bake in a quick oven.

CORN-CAKE.

MRS. COWLES.

Mix *thoroughly* an even teaspoonful of dry cream of tartar into one pint of white Indian meal, also a teaspoonful of sugar, and salt; warm

two ounces of butter, and mix well with the meal; beat the yolks of three eggs, and stir into the meal; add, *very slowly*, one pint of milk, to make a batter thin enough to pour, then add half a teaspoonful of soda, dissolved in a teaspoonful of *boiling* water; lastly, put in the whites of the eggs, beaten to a stiff froth. Beat it all thoroughly; have the cups ready *warmed*, not *hot*, and buttered; pour in the batter; bake from twenty minutes to half an hour.

RI'S CORN CUPS.

One pint of sifted flour.

One pint of thick, sour milk.

One and a half pints of corn-meal.

One gill of molasses.

One and a half teaspoonfuls of soda, dissolved in one tablespoonful of boiling water.

Two teaspoonfuls of salt.

Put all the ingredients together in a four-quart bowl, and beat until they are thoroughly mixed and light, then bake in cups or gem-pans.

CORN DROPS.

One pint and one gill of cold milk.

Half a pint of corn-meal.

One teaspoonful of salt.

Two ounces of butter.

Two eggs, well beaten.

Put the pint of milk over boiling water, and when scalding stir in the meal mixed with the gill of cold milk, the salt and butter; stir well, and cook until the batter is thick, like mush; take it from the fire and

beat in the eggs until the whole is very light, then drop it in separate spoonfuls on a buttered dripping-pan and bake in a quick oven.

PLAIN CORN DROPS.

Pour three gills of *boiling* water on one pint of corn-meal, two ounces of butter, and half a teaspoonful of salt; add three tablespoonfuls of milk and two well-beaten eggs, and beat the mixture thoroughly; drop it by spoonfuls in a well-buttered dripping-pan, and bake in a very hot oven.

PONE.

Eleven ounces of corn-meal.
Two ounces of butter.
One teaspoonful of salt.
One pint of scalding milk.
Four eggs.

Pour the milk on the meal, the butter, and salt, and mix well; beat the whites of the eggs to a stiff froth, then drop in the yolks of the eggs one by one, beating hard; then add the whites of the eggs, beat all thoroughly together, and pour it in two buttered tin basins; place them at once in the oven, which should be much hotter than for bread, to prevent the meal from settling. After the first eight or ten minutes the heat may be reduced. Send to the table one basin at a time, on a dinner-plate, with a folded napkin around it. This quantity is sufficient for two basins, nine inches across and two inches deep. Allow from half to three quarters of an hour for baking.

PONE WITH RICE.

One gill of rice boiled in
Three gills of water until the water is absorbed.

One pint and one gill of corn-meal.
One pint of milk.
Half a gill of melted lard.
One teaspoonful of salt.
Three eggs.

Beat the yolks of the eggs, add the milk, then stir in the meal, rice, lard, and salt; whisk the whites of the eggs to a stiff froth, and mix them lightly in the batter; pour in patty-pans, and bake twenty minutes, or bake in a deep dish if preferred.

PONE. (Made With Sour Milk.)

One pint of thick, sour milk.
One pint of corn-meal.
One tablespoonful of flour.
One and a third teaspoonfuls of soda.
Two thirds of a teaspoonful of salt.
Three tablespoonfuls of melted butter.
Three eggs, the whites beaten separately.

Put the meal, milk, butter, salt, and the yolks of the eggs in a large bowl; through a fine sifter add the flour and soda; then beat all thoroughly together; whisk the whites to a stiff froth, beat them in lightly, pour in a well-buttered, shallow pan, and bake in a quick oven. When served, cut it in square pieces. A gill of dry boiled rice may be added to this; if the rice were left from dinner it may be rubbed with the dry meal to separate the grains.

"NORTH WOODS" DOUGHBOYS.

H. Chester Wilson.

"With a quart or pint (according to the size of the party) of corn-meal mix sufficient boiling water to make a soft dough, and add a little

salt (one even teaspoonful to a pint of meal). We fry them in the fat from the fried salt pork, or in the fresh meat-fat, which we carry into the woods in cans; many times we fry them in the pan after cooking our trout and venison, as when far in the woods we are not blessed with many cooking utensils. Have the pan hot with plenty of fat; drop in the dough by separate spoonfuls, and flatten to one half or five eighths of an inch in thickness; keep them detached from the pan; fry slowly until of a fine brown; turn them and fry the other side. Many eat them as they come from the pan, some with butter, some with shaved maple-sugar, and some with both."

MUFFINS OF CORN-MEAL AND FLOUR.

To half a pint of mush (page 326) add two ounces of butter, one pound of flour, half a teaspoonful of salt, one and a half gills of sweet milk, and half a gill of yeast; mould it into a ball, and leave it to rise in a warm place for four or five hours; when light, roll it out very thin and cut it with a large cutter or the cover of a small tin pail. The muffins should be five inches across; let them rise twenty or thirty minutes, some on the griddle and some on the board, then bake slowly on the griddle like English muffins. When baked, tear open, butter, pile regularly, and cut through the centre.

BREAD CAKES.

Pour one pint of boiling milk on half a pound of bread crumbs, two ounces of butter, and one teaspoonful of salt; cover, and let it stand half an hour; beat it up well with four eggs and two ounces of flour, and when light stir in gradually half a pint of cold milk. To be baked like buckwheat cakes.

BUCKWHEAT CAKES.

One quart of buckwheat flour.
One gill of wheat flour.
One quart less one gill of warm water.
One gill of yeast.
Two teaspoonfuls of salt.

Mix the batter at night in order to have the cakes for breakfast; if very light, an hour before they are required stir the batter down and let it rise again. Bake the cakes on a smooth, nicely-greased griddle, and send them to the table the moment they are baked, piled regularly in the centre of the plate, and every one "*right side up with care*"; for although they may be well-baked on both sides, the lower side never has that beautiful brown, lace-like appearance which makes a good buckwheat cake so attractive. If some of the batter is left from the baking it will serve as yeast for the next making; put it away in a cold place, but not where it will freeze; bring it out at night, add buckwheat, etc., and leave it to rise. With a little care, no fresh yeast will be necessary during the entire winter.

These cakes may be raised with baking-powder; but the batter should be thinner than when mixed with yeast. A gill of oatmeal may be used in addition to the wheat flour.

FLANNEL CAKES.

Two and a quarter pounds of flour.
Three ounces of butter.
One quart of new milk.
One teaspoonful of salt.

One yeast-cake, soaked ten minutes in two tablespoonfuls of water.
Four eggs.

First put the yeast-cake to soak; cut the butter in small bits, put it in the milk, and let them warm together until the butter is soft; sift the flour in a large bowl, stir in about three quarters of the milk, the salt, and the yeast, and the eggs, well-beaten; then add the rest of the milk, and leave it to rise. If you want these cakes for breakfast they should be mixed the previous evening.

RICE CAKES.

Three quarters of a pound of flour.
Two ounces of butter (melted).
One pint of milk.
Half a pint of boiled rice.
Half a teaspoonful of salt.
Two eggs.

Beat the yolks of the eggs, add the rice, salt, half of the milk, the butter, and the flour; beat all thoroughly together, stir in the rest of the milk, whisk the whites of the eggs to a stiff froth, and add them to the batter with a long, slow beat. Bake on the griddle.

HOMINY CAKES.

To half a pint of hominy (see page 221) add two eggs, three ounces of flour, one ounce of butter, melted in half a pint of milk; the whites of the eggs must be beaten separately, and stirred in lightly just before baking. To be baked on the griddle. Should the hominy be cold and stiff, rub it through the colander.

VIRGINIA CORN CAKES.

One quart of corn-meal.

One quart and one and a half gills of sweet milk.

One teaspoonful of salt.

Four eggs.

One gill of melted butter.

Put the meal in a three-quart bowl with the salt and about half of the milk; beat well, add the butter and the eggs, well beaten, then the rest of the milk. Bake of uniform size on the griddle.

STRAWBERRY SHORT-CAKE.

Make a soda-biscuit crust with one quart of flour (page 300); divide it in two equal parts; if it is to be served on a platter, roll the crust the shape and size inside the rim; if a dinner-plate is to be used, make the cakes round. Roll them half an inch thick, prick well, and bake in a hot oven. Split the cakes, lay one half on the plate, crust down; butter, and put over it a thick layer of strawberries and sugar; then another half cake, butter, strawberries and sugar, and so on; the last half may be a cover, the crust side up, or it may be turned and covered with fruit like the others. Leave it in the oven from five to ten minutes, and serve smoking hot.

OATMEAL PORRIDGE.

ROBERT COLLYER, CHICAGO.

One pint of oatmeal.

One quart of *boiling* water.

Half a teaspoonful of salt.

Throw the salt in the water, then sift in the meal with the left

hand, beating rapidly with the right; let it boil but two or three minutes and serve immediately. Mr. Collyer says, "*Porridge* is *not mush;* mush was never heard of either in England or Scotland. In Yorkshire, when we speak of porridge, we say, *They* are hot or cold, or good or bad. Porridge must be eaten, or as we used to say, *supped*, when they are fresh made; you can no more keep them good if you let them stand round to wait your leisure than you can keep champagne good in a platter. The true way to eat your porridge is to tumble in your milk while they are in the kettle, and stir it well in, then pour your porridge into basins, and eat 'em up; but if you want to set 'em on the table in one dish, as the heathen do here, leave them a little short of meal when you make them, because they will harden up dreadfully." So we, "the heathen," will heathenize Mr. Collyer's receipt by doubling the measure of salt, adding a pint of boiling water to the quart, pouring in the pint of meal from the measure, and stirring hard with a *wooden spoon*, as the *thibel*, the fork-like paddle used in Scotland, has not yet reached us; then we will boil the porridge moderately for ten minutes, and serve a dish fit for *royalty* the world over, Scotch lairds included.

MUSH, OR HASTY PUDDING.

One quart of water.

One teaspoonful of salt.

Half a pint of corn-meal.

Put the water and salt over the fire; when hot, not boiling, take out half a pint and mix it with the corn-meal, and when the water boils fast pour this in, and stir until it thickens; then let it boil slowly, uncovered, for an hour. This is a good dish for lunch or a country tea. It may be eaten hot with butter and syrup, or when partly cooled, with milk or cream.

HASTY PUDDING FRIED.

The pudding for this purpose should be thicker than in the above rule; add a gill of corn-meal to the pint. When boiled put it in a baking-dish and press it down evenly; in the morning cut it in slices a third of an inch thick, dredge a little flour over both sides, and fry in hot butter or lard, in a frying-pan. The softer mush may be made into croquettes; flour the hands, make the mush into round, flattened balls of uniform size; dip them in a beaten egg, then in fine bread crumbs, place them on the frying-basket, and plunge them in deep, hot lard. A surface of *corn-meal* does not brown in this way.

CRACKED WHEAT.

Stir a gill and a half of cracked wheat in a pint of boiling water; stir well until thickened, then leave it to boil slowly, stirring occasionally, for three quarters of an hour; add half a teaspoonful of salt a short time before serving. This does not make a very thick mush; if preferred thicker, use half a pint of wheat to the pint of water.

GRAHAM MUSH.

One pint of boiling water.

One third of a teaspoonful of salt.

Half a pint of Graham flour.

Put the salt in the boiling water, pour in the flour, stir and beat until it thickens; let it boil ten minutes, or until thick as desired.

CAKE.

As it takes a long time to prepare fruit for cake, a jar of stoned raisins, and one of currants washed and dried, should always be in readiness.

English currants come to us in so much of their native soil, so much gravel and sand, that one sighs for the cataract of Lodore with its waters, "showering and springing, eddying and whisking," to render them fit for use. The process is necessarily so long and troublesome that it is better to wash several pounds at once, — a year's supply. Put them in a milk-pan with a quantity of warm water; after rubbing them thoroughly pour off the water and put the currants into the colander; rinse the pan, set the colander in it, and pour over the fruit as much cold water as the pan will hold, then wash the currants well, and stir them about so the clean water may run in as the dirty water runs out. If needful, take another water, and still another. Persevere until the fruit does not change the color of the water; then let it drain in the colander for half an hour. Spread a large cloth on the table, pour the currants in the centre, and rub them with the sides and ends, absorbing as much of the water as possible; when the cloth is quite damp, spread a dry one, and cover it thinly with the fruit. This work should be done in a good light, that all foreign substances may be seen and removed. Through the whole process keep a constant "lookout for *breakers*," — *tooth*-breakers. Wash the currants in the afternoon, and leave them on the second cloth in a warm room to dry over night; in the morning put in jars, and cover closely.

Locke's "Raisin Stoner" saves the old tedious process of stoning raisins with a knife. They must first be stemmed, then, one by one, put through this ingenious little machine; the work is quickly and well done, and with comparatively clean fingers. Thanks also to this labor-saving age, we are no longer obliged to grate sugar or grind spices.

For beating eggs, use a large earthen bowl, and this kind of egg-beater,— a wooden handle with wire loops in the form of a spoon. Some prefer the kind that screws to the table and is turned with a crank. I have been told by a lady who uses one that it is quite indispensable to house-keeping; another lady of great experience assures me there is nothing to compare with a piece of barrel-hoop, used on a platter; another says a spoon is beyond them all. Having tried the *four*, I greatly prefer the *first*.

In preparing the ingredients for cake, weigh the sifted flour first, slide it in a piece of clean brown paper, then weigh the sugar, arrange the scales for the additional weight of butter, and lay it carefully on the sugar; the butter can then be *creamed* in the cake-bowl, and the sugar

added by degrees from the tin receiver, which then, being quite clean, need be only wiped, whereas, had the butter touched it, it would require washing. It is also a good plan to have a couple of paper bags near the scales marked "Flour," and "Sugar." Have them large enough to hold two quarts each. It is easy to slide the flour and sugar into them from the end of the tin receiver, and in every way they are better than plates or bowls.

To *cream* butter is to stir it with the hand or a spoon until it is of the consistency of thick cream.

ORDER OF CAKE-MAKING.

First, attend to the oven, which must, for most cake, be of the heat required for baking bread. See that the fire is in condition to ensure a steady heat for three fourths of an hour from the time the cake goes in, neither increasing nor decreasing. It is bad to add coal while cake is in the oven, and it is equally bad to open oven-doors for cooling. Then prepare the baking-pans. These must be thinly buttered, and the lower part covered with paper; many butter the paper also, but it is not necessary. Collect all the ingredients, measured or weighed, as the receipt requires. Should the butter be quite salt it must be washed in cold water; press out the water and cream the butter, when the sugar may be gradually added and thoroughly beaten in. Beat the yolks of the eggs until they are thick and smooth, and add them, beating well, to the butter and sugar; add the spice, then beat the whites of the eggs to so stiff a froth that they will adhere to the bowl when it is turned upside down. If the receipt require milk it should now be stirred in alternately with the whites of the eggs and the flour, leaving a little of the flour to go in last; if no milk is used, add the whites of the eggs and then the flour, after which it should be stirred as little as possible. Fill the pans but little more than half their depth, and if possible do not move them while the cake is baking.

Icing can be made while the cake, if in ordinary loaves, is in the oven. If the icing be for jelly-cake, which bakes in a few moments, it should be ready when the cake goes into the oven. The whites of three eggs will make sufficient icing for two loaves of cake.

The batter of some kinds of cake will keep a week in a cold place, — "drop-cake," for instance. It is not always convenient to bake the quantity made, nor does the cake keep fresh for many days. You want a loaf of it, say two successive Sundays; mix the rule, bake your loaf or two (the rule makes three loaves), and put the rest of the batter in the refrigerator or cellar. The next Sunday it is ready for the oven, saving the labor of a second making.

Icing will keep for weeks, closely covered, in a cool place. If too stiff from partial drying, add a little water.

The whites of eggs will keep for several days. The white of a common-sized egg weighs one ounce. It is very convenient to know this, as you sometimes want to take the white of one or more eggs from seven or eight that have been put away together, and by weighing you can be sure of the number.

BREAD CAKE.

One pound of dough ready for the oven.

Eight ounces of sugar.

Four ounces of butter.

One gill of currants.

Half a nutmeg.

The grated rind of a lemon and half of the juice.

Half a teaspoonful of soda, dissolved in a teaspoonful of boiling water.

One well-beaten egg.

Having softened the butter, mix all the ingredients thoroughly together with the hand; put the batter in two small, well-buttered pans, leave it in a warm place several hours to rise, and when light, bake.

KAFFEE KUCHEN.

One pound of risen dough, ready for the oven.

Four ounces of sugar.

Three ounces of butter.

One egg.

Cream the butter and beat it well with the sugar and the egg; add the dough and mix thoroughly with the hand; leave it in a warm place to rise; when light pour it in a small dripping-pan (when baked it should not be more than two thirds of an inch thick), and let it stand ten or fifteen minutes, put it in the oven, and while it is baking prepare the icing. Blanch (see page 372) two dozen almonds and shred them; add to the beaten whites of two eggs about half the usual quantity of sugar, stir in the almonds, and when the cake is baked cover it with the icing and leave it to dry in the mouth of the oven. The almonds may

brown a little, if liked. This cake is made to perfeetion in Berlin, where it is eaten with coffee at four o'clock in the afternoon. When served, it is cut in oblong pieces.

ELECTION CAKE.

MRS. PEET.

Six pounds and a half of flour.
Three and a quarter pounds of sugar.
Two and three quarter pounds of butter.
Two pounds of raisins.
Half a pound of citron.
Half a pint of yeast.
Two nutmegs.
One gill of wine or brandy.
Two quarts of milk (scalded and cooled).
Six eggs.

Mix the flour, yeast, and milk together at night; in the morning, when the dough is well risen, add the butter and sugar beaten together until perfectly smooth and light, the well-beaten eggs, and all the other ingredients; work all thoroughly together with the hands, put it in buttered pans, and leave it to rise from four to six hours. This quantity makes nine loaves. Nearly half of the butter may be omitted for an equal weight of sweet, firm lard.

DOUGHNUTS.

Eighteen ounces of flour.
Half a pint of sugar.
Half a pint of sour milk.
One teaspoonful of cinnamon.
Three tablespoonfuls of melted butter.

One teaspoonful of soda, dissolved in a teaspoonful of boiling water.

Half a teaspoonful of cloves.

One egg.

Beat the egg and stir it with the milk, sugar, and spice, add half the flour, then the soda and the rest of the flour. Roll half an inch thick, cut, and fry in deep lard.

MRS. BOYD'S DOUGHNUTS.

One pound and ten ounces of flour.

Five ounces of sugar.

Two and a half ounces of butter or drippings.

One nutmeg.

Two gills of hot water.

Two gills of milk.

Half a teaspoonful of salt.

Half a teaspoonful of soda, dissolved in a teaspoonful of boiling water.

Half a yeast-cake, soaked in a tablespoonful of tepid water.

Mix these cakes, during the winter, as early as eight o'clock in the evening; they will then be ready to fry before noon the next day. Melt the butter or drippings in the water, add the salt, sugar, nutmeg, milk, and all of the flour but two ounces. In the morning work the soda thoroughly in, and use the remaining flour for the board and rolling-pin. Roll out the dough half an inch thick, and cut the cakes in whatever shape you like, and leave them on the board to rise; the dough may be cut in long strips one and a half inches wide, and divided obliquely in pieces four inches long; or it may be cut in rings with two tin cutters of different size. The round pieces from the centre may be fried, and

when served rolled in sugar; cut part of the dough like small biscuit, and when light flatten them, lay two or three raisins in the centre, draw the edges closely together, and drop them in the hot lard. These are the Dutch "ollykoeks." A little apple-butter or any kind of jam makes them the German "pfannkuchen." Have the lard or drippings hot, test it with a small bit of the dough; be careful that it is not so hot as to brown the cakes before they are cooked; one of the four-inch strips requires about five minutes; attend carefully to turning them while cooking, keeping the lightest side under. The surface of the fat may be nearly covered with the cakes. When they are fried take them out with a skimmer and lay them in the colander.

MRS. GRAHAM'S OLLYKOEKS.

Half a pound of butter.
Twelve ounces of sugar.
One pint of milk.
One pound of stoned raisins.
Flour enough to roll out (about three pounds).
Six eggs.

Cream the butter, beat in the sugar and the yolks of the eggs; when light add part of the flour, and the whites of the eggs beaten to a stiff froth, then the rest of the flour. Roll about half an inch thick, cut in round cakes, put three or four raisins rolled in cinnamon in the centre of each cake; draw the cake up around them, pinch the edges closely together, and fry in deep, hot lard.

GINGERBREAD.

MRS. JENNISON.

One quart lacking one gill of flour.
Half a pint of sugar.

Half a pint of molasses.
Half a pint of sweet milk.
One quarter of a pound of butter.
Two even tablespoonfuls of ginger.
Two teaspoonfuls of cream of tartar.
One teaspoonful of soda, dissolved in the milk.
Three eggs.

Sift the flour and cream of tartar in a bowl, hollow the centre, and put in the butter and sugar, well stirred together, the beaten eggs, molasses, ginger and milk; mix; drop in buttered patty-pans and bake twenty minutes. It should be eaten while warm.

O'LEARY'S GINGERBREAD.

Three quarters of a pound of flour.
Seven ounces of butter.
Seven ounces of sugar.
One and a half gills of molasses.
One and a half gills of thick, sour milk.
One tablespoonful of ginger.
One teaspoonful of soda, dissolved in a tablespoonful of boiling water.
Three eggs.

Soften the butter and beat it with the sugar until light, stir in gradually the molasses and ginger, then the milk and the well-beaten eggs and half of the sifted flour, then the soda and the rest of the flour.

This is very nice baked in round gem-pans, particularly if it is to be eaten hot.

GOLDEN CAKE.

The yolks of six eggs.
One pint of powdered sugar.
One gill of sweet milk.
One teaspoonful of vanilla.
One and a half pints of flour.
Half a teaspoonful of baking-powder.
Half a pint of stoned raisins.
Six ounces of butter.

Beat the butter and sugar together until very light, add the milk, the well-beaten yolks, the vanilla, and the flour with which the baking-powder has been sifted; rub a teaspoonful of flour in the raisins, stir them in; put the cake in a small dripping-pan and bake. It should, when baked, be about an inch and a half thick.

TROY CAKE.

One quart of flour.
Eight ounces of butter.
One pint of coffee sugar.
Half a pint of cold water.
Three teaspoonfuls of cream yeast-powder sifted with the flour.
A small grated nutmeg.
Three eggs.

Cream the butter, add the sugar and yolks, the water and flour, and lastly the whites beaten to a stiff froth. This quantity makes two loaves.

PLAIN CAKE WITH CURRANTS.

One quart lacking one gill of self-raising flour.
One gill of sour milk.

One pint of sugar.
One lemon, rind and juice.
One nutmeg.
Eight ounces of butter.
Half a pint of currants.
Four eggs, the whites beaten to a stiff froth.

Cream the butter, add the yolks and sugar, and beat until very light; stir in the nutmeg, lemon, and milk, then the flour and eggs, alternately, and after that, the currants. Bake in pans lined with paper.

WHITE CAKE.

Four ounces of butter.
Three gills of milk.
One and a half pints of flour.
One pint of sugar.
One and a half teaspoonfuls of cream of tartar.
Three quarters of a teaspoonful of soda.
Two eggs, the whites whisked to a stiff froth.
Bitter almonds to the taste.

Beat the butter and sugar together, add the yolks and beat until very light, then stir in the milk in which the soda is dissolved, the flour with which the cream of tartar is sifted, and the whites of the eggs, alternately; add the bitter almonds, put in paper-lined pans, and bake.

PORK CAKE.

DELICIOUS; REQUIRING NEITHER EGGS NOR BUTTER.

One pound of salt pork, chopped very fine.
One pound of raisins.
One pound of currants.

Half a pound of citron.
One quart of flour.
One pint of brown sugar.
One pint of boiling water.
Half a pint of New Orleans molasses.
Two teaspoonfuls of nutmeg.
One teaspoonful of mace.
Two teaspoonfuls of cloves and two of cinnamon.
The grated rind of one lemon.
One tablespoonful of soda, dissolved in two teaspoonfuls of boiling water.

Pour the water on the pork, stir until melted, then pass it through the colander to avoid bits of fibre; add sugar, molasses, spice, and half the flour; reserving a gill to rub with the fruit; then add the soda, the rest of the flour, and the fruit. This makes three large loaves. Put it in buttered pans lined with paper; the paper needs no butter. After baking the cake three quarters of an hour, try it with a clean broom-straw; if done, the straw will be dry when drawn out.

COFFEE CAKE. (No Eggs.)

Two and a half pounds of flour.
Nine ounces of brown sugar.
Fourteen ounces of butter.
One pint of molasses.
One pint of strong coffee.
Two and a half pounds of stoned raisins cut in two.
One pound of citron.
Two teaspoonfuls of mace, two of cinnamon, and two of nutmeg.
One teaspoonful of cloves and one of allspice.

Two teaspoonfuls of soda, dissolved in a little of the coffee.

Rub the sugar and butter together, add molasses, coffee, and flour alternately, leaving a pint of flour in which to rub the fruit, then the soda, and lastly the fruit.

DRIED APPLE CAKE.

Half a pound of butter.
One and a half pints of sour, dried apples.
One and a half pints of molasses.
Half a pint of raisins.
Fourteen ounces of flour.
One tablespoonful of soda.
One tablespoonful of cinnamon.
One tablespoonful of mace.
One tablespoonful of cloves.
One egg.

Cover the apples with cold water, and soak them over night; pour off any water that may remain, chop, and stew them twenty minutes with the spices in the molasses. When cold add the creamed butter and egg, the soda, dissolved in a tablespoonful of boiling water, the flour, and raisins. Bake in a moderate oven.

HARRISON CAKE.

Miss K. H. B.

Eight ounces of butter.
One and a half pints of brown sugar.
Two and a half pints of flour.
Half a pint of molasses.
Half a pint of sweet milk.
Half a teaspoonful of baking-powder.

Four even tablespoonfuls of cinnamon.
One of mace.
One of cloves.
Two tablespoonfuls of allspice.
Two pounds of stoned raisins.
Half a pound of currants.
Half a pound of citron, sliced.
Four eggs.

Cream the butter, add sugar, molasses, the yolks of the eggs, and spices; beat well, then add the milk and whites of the eggs, beaten to a stiff froth, alternately with the flour which has been sifted with the baking-powder; lastly, the fruit. Bake in loaves.

AURORA CAKE.

Miss K. H. Bogart.

Eleven ounces of butter.
One and a half pints of sugar.
Two and a half pints of flour.
Half a pint of milk.
One gill of wine and brandy.
One and a half pounds of stoned raisins.
Quarter of a teaspoonful of baking-powder sifted with the flour.
Five eggs.

Cream the butter, add the sugar and yolks, and beat until very light; stir in the milk, add alternately the whites, beaten to a dry froth, and the flour, then the wine, and lastly the fruit; bake in deep pans, buttered, and lined with paper.

PORTUGAL CAKE.

One pound of powdered sugar.
One pound of sifted flour.
Half a pound of butter.
One pound of fruit (raisins and citron).
One and a half pounds of almonds, weighed before shelling.
Two tablespoonfuls of lemon-juice or wine.
Eight eggs.

Beat the butter and sugar together until smooth and very light; add the yolks, and beat again until well mixed and light; beat the whites to a stiff froth and add them alternately with the flour, of which a gill may be reserved to rub with the fruit; stir in the fruit and almonds, and bake in paper-lined pans. The raisins must be stoned, and the almonds blanched and cut in shreds.

DROP CAKE.

One pound of flour, lacking three even tablespoonfuls.
One pound of sugar.
Quarter of a pound of butter.
Quarter of a pound of currants.
Two gills of sweet milk.
Two thirds of a teaspoonful of soda and two teaspoonfuls of cream of tartar, or one and a half tablespoonfuls of baking-powder.
Five eggs.

Sift the soda and cream of tartar through a fine wire cloth sifter, and mix thoroughly with the flour; cream the butter, and add the sugar with enough of the milk to make them mix easily; add the yolks of the eggs, and beat well, then add alternately the milk, the beaten

whites of the eggs and the flour; butter a dripping-pan, drop the batter in separate spoonfuls, sprinkle a few currants over every one, and bake a rich brown. The cakes run together, but must be *broken* apart when taken from the oven. Cool them on a sieve.

The batter for this cake will keep a week in a cold place.

REBECCA'S TRIUMPH.

Half a pound of butter.
One and a quarter pounds of sugar.
Eighteen ounces of flour.
One pound of blanched almonds cut in strips.
One pound of raisins, stoned.
Half a pint of milk.
One and a half tablespoonfuls of baking-powder, sifted with the flour.
Six eggs.

Cream the butter, and add the sugar gradually with a little of the milk to make them mix; beat the whites and yolks together until light, then stir them in the butter and sugar, add the rest of the milk and the flour, then the almonds and raisins. Bake in loaves.

SPICE CAKE.

One pound of flour.
One pound of sugar.
Three fourths of a pound of butter.
Two pounds of fruit (raisins and citron).
Half a pint of sour cream (not very rich).
One and a third tablespoonfuls of ground cloves.
One and a third tablespoonfuls of cinnamon.
One teaspoonful of soda.

Five eggs, the whites beaten separately.

Cream the butter, add the sugar, yolks, and spice, and beat until very light; add the cream (having dissolved the soda in a teaspoonful of it and then mixed it with the whole), the whites of the eggs, and the flour; lastly the fruit, the raisins stoned and the citron cut as liked. Bake in paper-lined pans.

CLAY CAKE.

One pound of flour.
One pound of sugar.
Half a pound of butter.
Half a pint of sour cream.
One teaspoonful of soda.
The rind and juice of one lemon.
Six eggs.

Cream the butter, add the sugar and yolks of the eggs gradually, and beat until very light; stir in the grated rind of the lemon; add the whites of the eggs beaten to a stiff froth; rub the soda perfectly smooth, mix it in a tablespoonful of the cream, and stir this in the rest of the half pint; then add the cream and flour alternately, and the lemon-juice before the last handful of flour.

QUEEN'S CAKE.

One pound of flour.
One pound of sugar.
Three quarters of a pound of butter.
One gill of sweet milk.
Half a gill of wine.
One teaspoonful of cream of tartar.

Half a teaspoonful of soda.
One nutmeg.
Eight eggs.

Sift the cream of tartar with the flour, cream the butter, add the sugar, and beat until light; add the yolks of the eggs, beating hard, then the whites beaten to a stiff froth, then the flour and the milk alternately; when about half of the flour is mixed in add the soda, dissolved in a teaspoonful of boiling water. Bake from thirty to forty minutes.

It may be baked in a dripping-pan, and iced on the under side. Divide the icing before it hardens, into regular oblong forms with a cord. This quantity is sufficient for a dripping-pan twelve inches long and ten inches wide, and a cake-pan of ordinary size.

ALMOND CAKE.

One pound and two ounces of flour.
Three quarters of a pound of sugar.
Quarter of a pound of sweet almonds.
One ounce of bitter almonds.
Eight ounces of butter.
Two gills of sweet milk.
Half a gill of wine.
One teaspoonful of soda.
Two teaspoonfuls of cream of tartar.
The whites of eight eggs.

Blanch the almonds, cut the sweet almonds in thin shreds, and pound the others to a smooth paste; cream the butter, add the bitter almonds and sugar, the milk, in which the soda is dissolved, the flour with which the cream of tartar has been sifted, and the whites of the eggs

beaten to a stiff froth; then the wine and almonds. Bake in loaves in a moderate oven.

ALMOND POUND CAKE.

To one pound of pound cake put three quarters of a pound of sweet almonds blanched and cut fine, and two ounces of bitter almonds pounded and mixed with a little rose-water.

LEMON CAKE.

One pound of flour.
One pound of sugar.
Twelve ounces of butter.
Eight eggs.
The grated rind of two lemons and the juice of one.

Cream the butter, beat the yolks until very light, add the sugar gradually, the butter, and rind of the lemon; beat thoroughly; add the flour and the whites beaten to a stiff froth, alternately, then the juice of the lemon. Bake in buttered pans lined with paper.

VALLEY CAKE.

One pound of sugar.
Thirteen ounces of flour.
Twelve ounces of butter, creamed.
Eight eggs, beaten to a stiff froth.
One teaspoonful of mace.
Half a gill of wine.

Beat the yolks of the eggs until very light; add the sugar gradually, the mace, and the butter; beat thoroughly together, add the wine, and then the flour and whites of the eggs alternately; put it in buttered pans lined with paper, and bake about three quarters of an hour.

POUND CAKE.

MRS. MONTGOMERY.

Seven ounces of flour.
Eight ounces of sugar.
Six ounces of butter.
Half a teaspoonful of mace.
The rind and juice of half a lemon.
Four eggs.

Cream the butter and stir in the flour; beat the yolks and sugar together until very light, then mix them with the flour and butter, add the whites beaten to a stiff froth, the lemon and mace. Bake in paper-lined pans.

POUND CAKE.

MRS. ——, HAGERSTOWN, MD.

Twelve small or ten large eggs.
One pound of butter.
One pound of fine sugar.
One pound of flour, less one tablespoonful.

Cream the butter thoroughly and beat in the sugar; add the whites of the eggs beaten to a stiff froth, and then the well-beaten yolks; put in the sifted flour carefully, stirring only enough to mix well. Bake in pans lined with paper, and do not move it after putting it in the oven, unless absolutely necessary. Pound cake does not require flavoring.

LITTLE POUND CAKES, WITH PRESERVED LEMON-PEEL.

Three eggs.
Their weight in sugar, in flour, and in butter.

Half of a lemon.

One ounce of preserved lemon-peel.

Cream the butter thoroughly and beat in the sugar (this may be done with the hand); add the yolks of the eggs, and beat until the whole is very light; beat the whites of the eggs to a stiff froth and add them alternately with the flour, then put in the juice and grated rind of the half lemon, and the lemon-peel cut very small; beat hard for several minutes, then drop in buttered patty-pans and bake fifteen or twenty minutes. Ice the cakes on the under side immediately on coming from the oven. As they are higher in the centre than on the edge, arrange them in this way to keep them straight for the icing: Lay thin strips of wood half an inch wide across a sieve, just near enough for the edges of the cakes to rest on them while the centre is in the space below. Let them remain until the icing is hard.

EDGEWOOD BIRTHDAY CAKE.

One and a half pounds of flour.
One pound of butter.
One pound of sugar.
One pound of currants.
One pound of citron.
One pound of raisins.
Half a pint of milk.
One teaspoonful of cloves.
One teaspoonful of cinnamon.
One teaspoonful of mace, and any other spice that is liked.
One teaspoonful of soda.
Eight eggs.

Cream the butter, add the sugar, with a little of the milk to make them mix easily, then the yolks of the eggs, the spice, and the rest of the milk. Reserve half a pint of the flour in which to rub the fruit; sift the soda through a bit of tarletan or a wire-cloth sifter into the rest of the flour, and add it to the batter alternately with the whites of the eggs beaten to a dry froth; stir in the fruit, put the cake in a large, deep pan lined with paper, and bake from two to three hours in a slow oven. Frost and decorate.

FRUIT CAKE.

One and a half pounds of flour.
One and a half pounds of butter.
One and a half pounds of sugar.
Two pounds of blanched and shred almonds.
Two pounds of raisins, stoned.
Two pounds of citron sliced.
One gill of brandy.
Half a teaspoonful of soda.
One nutmeg.
The juice and grated rind of two lemons.
Fifteen eggs.

Cream the butter, beat the yolks of the eggs until light, and gradually stir in the sugar, nutmeg, grated lemon, and butter; beat the whites to a stiff froth and add them alternately with the sifted flour, of which there must be a gill reserved for the fruit. Dissolve the soda in a teaspoonful of boiling water, beat it thoroughly in, add the brandy, lemon-juice, and fruit. Bake an hour and a half in a moderate oven.

MONTGOMERY WEDDING CAKE.

One pound of flour.
One pound of brown sugar.
One pound and two ounces of butter.
One pound of citron.
Six pounds of stoned raisins.
Five pounds of currants.
Half a pound of lemon citron.
Half a pound of orange citron.
One ounce and a quarter of cinnamon.
One ounce of mace.
Three fourths of an ounce of cloves.
Two gills of brandy.
Two gills of molasses.
Twelve eggs.
A small pinch of salt.

Cream the butter, beat the yolks of the eggs very light, and gradually stir in the sugar, spices, molasses, and butter, and beat thoroughly; whisk the whites to a stiff froth and add them alternately with the sifted flour; add the brandy and fruit, and bake an hour and a half in a moderate oven. The lemon and orange citron must be cut in very fine shreds; the other citron may be sliced thin.

CHOCOLATE CAKE.

Miss Baker.

One pound of flour.
One pound and two ounces of sugar.
Eight ounces of butter.

Half a pint of sour milk or buttermilk.
The juice and grated rind of one lemon.
One teaspoonful of cream of tartar.
One teaspoonful of soda.
Five eggs.

Soften and cream the butter, add the sugar, rind of the lemon, yolks of the eggs, and a little of the sour milk; beat until very light, then add the rest of the milk; sift the cream of tartar and soda through a bit of tarletan, in the flour, mix well, and add to the batter alternately with the whites of the eggs beaten to a stiff froth; lastly the lemon-juice. Bake in jelly-cake pans; take three cakes for a loaf, and between the cakes and over the whole loaf spread "Philadelphia Chocolate Icing." (See page 372.)

This delicious cake is equally good with the thick custard used for cream-cakes between the layers, and the chocolate icing outside the loaf.

CHOCOLATE CAKE.

HAMPTON.

One pint of fine sugar.
One and a half pints of flour.
Half a pint of milk.
Four ounces of butter.
Four even teaspoonfuls of baking-powder, sifted with the flour.
Three eggs.

Cream the butter, add the sugar and yolks, then the milk, and the whites of the eggs beaten stiff, alternately with the flour. Bake like "Orange Cake," with the "Philadelphia Chocolate Icing" between the cakes and over the entire loaf.

CHOCOLATE ECLAIRS.

Make a batter as for "Cream Cakes" (page 361), form it with the spoon, as it is dropped into the dripping-pan, in cakes four inches long and one and a half inches wide; leave a little space between them. When baked and cold, make an opening in one side and put in the cream, which must also be cold. Make it in this way: break, dissolve, and mix smoothly one ounce of chocolate with three tablespoonfuls of boiling water in a pint-basin fitted over a saucepan of boiling water; add gradually half a pint of milk, and leave it to scald; beat one egg, add to it one gill of sugar and two even tablespoonfuls of corn-starch, mix well, and stir in the scalding milk; then put the whole in the basin over the boiling water, and stir until much thicker than boiled custard; add a very small pinch of salt — about as much as half a pea — and half a teaspoonful of vanilla; when the cakes are filled cover the top and sides with this preparation of chocolate: dissolve two ounces of the best sweetened chocolate, over a *very* slow fire, in two teaspoonfuls of boiling water; add two tablespoonfuls of sugar; mix well, and if the surface looks rough add half a teaspoonful of water; put enough on the top of each *éclair* to cover it, directing it with a knife as it runs over the cake.

MOUNTAIN CAKE.

Four ounces of butter.
One gill of corn-starch.
One gill of sweet milk.
Three gills of fine sugar.
Three gills of flour.
One teaspoonful of cream of tartar, sifted with the flour.
Half a teaspoonful of soda, dissolved in the milk.

One teaspoonful of vanilla.

The whites of five eggs.

Cream the butter, add the sugar, milk, and corn-starch, and the whites, beaten stiff, alternately with the flour; lastly the vanilla. To be baked like "Orange Cake."

Put the "Philadelphia Chocolate Icing" between the cakes and over the entire loaf; or use thick custard (see "Cream Cakes") between the cakes and a white or chocolate icing over the loaf.

ORANGE CAKE.

Make "Drop-Cake"; see that the oven will be very hot in fifteen minutes; make this icing which separates the cakes and covers the entire loaf; to the whites of three eggs beaten to a stiff froth, add one pound and a quarter of powdered sugar, and the grated rind, the soft pulp, and the juice, and two large sour oranges and one lemon (there should be a gill of the juice). This is the proper thickness to spread over each *cake*, but for covering the *loaf* sugar must be added to make it as thick as ordinary icing.

Having prepared the cake and icing and ensured a hot oven, spread three well-buttered jelly-cake tins one fourth of an inch thick with the batter and put them in the oven; watch them closely; they should bake in a few minutes. Have three nine-inch squares of brown paper on the table, and as the cakes bake turn them upside down on the papers; wash the pans (wiping is sufficient if it leave them smooth), butter, refill, and return to the oven; spread them with icing; when the second trio is ready turn the cakes upside down on the first, and proceed as before; the third trio completes the loaves. Both the top and sides must be iced; the edges may be first trimmed with a very sharp knife; when the icing is stiffened, which will be in fifteen minutes or less,

remove the cakes one by one, in this way: Turn one of the cake-pans upside down, hold it against the table in line with the top, draw the cake on it, and put it away; this prevents cracking the icing.

JELLY-CAKE.

Use "Drop-Cake"; bake as in the above rule; put jelly between the cakes and plain icing over the loaf.

DOMINOES.

Make Mrs. Jennison's "Sponge Cake," and bake it in long pie-tins; two such tins will make twelve dominoes, and if no more are required the rest of the batter may be baked in a loaf; the batter in the pie-tins should not be more than a third of an inch deep; spread it evenly, and bake in a quick oven. Have a brown paper nearly twice the size of the cake on the table, and the moment one of the cakes comes from the oven turn it upside down in the centre of the paper, spread it with a thin layer of currant jelly, and lay the other cake on it upside down; cut it with a sharp knife lengthwise, directly through the centre, then divide it across in six equal parts, push them with the knife about an inch apart, and ice them with ordinary white icing, putting a large dessert-spoonful on every piece; the heat of the cake will soften it, and with a little help the edges and sides will be smoothly covered. All of the icing that runs on the paper may be carefully taken up and used again. It must then dry, which it will do very quickly. Make a horn of stiff white paper about five inches long, one and a half inches across the top, and one eighth of an inch at the other end; put in it a dessert-spoonful of dark chocolate icing, close the horn at the top, and pressing out the icing from the small opening, draw a line of it across the centre

of every cake, and make spots like those on ivory dominoes; keep the horn supplied with icing.

GENEVA KISSES.

Beat the whites of four eggs until perfectly stiff, then *stir* in very gently nine ounces of granulated sugar. Have ready a board about an inch thick, and about the size of a dripping-pan; cover the top with paper; then, with a tablespoon, put on the board portions of the white of egg and sugar, the shape you desire; place them in a slightly-heated oven, and when a light brown cover them with paper. They require to be in the oven an hour, or until they are quite hard to the touch; then take them off with a knife, putting them together in pairs.

MACAROONS.

The whites of three eggs beaten to a stiff froth, add half a pound of powdered sugar, half a pound of dessicated cocoanut, half a pint of rolled and sifted crackers, and an *even* teaspoonful of extract of bitter almond; drop them upon a greased paper in a dripping-pan, and bake a light-brown.

SPONGE CAKE.

MARYLAND.

Twelve eggs.
Their weight in sugar.
Half their weight in flour.
Two lemons.

Beat the yolks until very light, add the sugar gradually, and the grated rind of the lemons, then beat the whites to a stiff froth, and stir them in very lightly, alternately with the flour, which should be sifted in; add the lemon-juice, and bake immediately in a quick oven.

This batter makes a delicious jelly-cake; bake it very thin in a dripping-pan, spread with jelly, and roll.

SPONGE CAKE.

MRS. BOGART.

Fifteen eggs.

Ten ounces of flour.

One and a half pounds of sugar.

The rind and juice of one lemon.

Throw the yolks on the sugar and beat until very light; beat the whites to a *dry* froth; add the flour to the yolks and sugar, also the lemon, and then stir the whites lightly in the batter. Bake from twenty to thirty minutes in pans lined with paper.

WHITE SPONGE CAKE.

SHELTER VALLEY.

Half a pint of flour.

Three gills of sugar.

One teaspoonful of cream of tartar, sifted with the flour.

The whites of ten eggs, beaten stiff.

Stir the sugar gently in the whites of the eggs, add the flour, stirring as little as possible, flavor with bitter almond, and bake in one loaf.

PHILADELPHIA SPONGE CAKE.

Three quarters of a pound of sugar, in a small bowl.

Half a pound of flour.

One gill of boiling water.

Rind and juice of half a lemon.

Six eggs.

When the ingredients are weighed and the baking-pans ready, pour the water on the sugar, stir it, cover, and let it stand on the table until the eggs are beaten; grate the lemon-rind into the yolks of the eggs, then beat the whites to a stiff froth, and let them stand while with the same beater you give a few moments to the yolks, making them light and thick; pour them into the whites, and beat until well mixed, then pour in the syrup (the sugar and water) and beat ten minutes, or until thick. Sift in the flour, mixing very gently with a knife; add the lemon-juice, pour in the pans, and bake from twenty to thirty minutes.

The syrup is sometimes left on the range, and when *boiling* is poured into the eggs, which are then beaten until cold. The eggs thicken more quickly in this way, and the cake is excellent, but perhaps not quite as *moist* as that made with cool syrup. This cake has the advantage of keeping much longer than ordinary sponge cake, which is comparatively dry.

MRS. JENNISON'S SPONGE CAKE.

One lemon.

Three gills of flour.

One pint of sugar.

Eight eggs.

Beat the yolks of the eggs thoroughly, add the sugar little by little, and the grated rind of the lemon; beat the whites of the eggs to a stiff froth, and add them alternately with the flour, beating very gently, and barely long enough to mix well. When part of the flour is in add the lemon-juice. Bake twenty minutes, in small loaves.

DAISY'S SPONGE CAKE.

Three eggs, the whites beaten to a stiff froth.
Half a pint of sugar.
Half a pint of flour.
Two tablespoonfuls of sweet milk.
One teaspoonful of baking-powder.
The rind and juice of one lemon.

Beat the yolks with the sugar and the rind of the lemon; add alternately the whites, the flour with which the baking-powder has been sifted, and the milk, mixing gently; add the lemon-juice. Bake in one loaf, or in patty-pans.

CREAM CAKES.

The Crust. — Put half a pint of water with two ounces of butter on the fire; as soon as it boils stir in four ounces of flour, and continue stirring until the mixture leaves the side of the saucepan; then take it from the fire, and beat in, one by one, four eggs. Drop it by spoonfuls on a buttered dripping-pan, leaving space between to prevent touching, and bake in a quick oven.

The Cream. — Half a pint of milk, the yolks of three eggs, one and a half ounces of sugar, one teaspoonful of vanilla, one and a half even tablespoonfuls of corn-starch. Put the milk over boiling water, having reserved three tablespoonfuls in which to mix the starch. When the milk is hot pour in the starch, and stir until thicker than boiled custard; then add the eggs, sugar, and vanilla beaten together, and continue stirring until so thick that when cold it will *drop*, not *pour* from the spoon. When both are cold, tear a small opening in the side of the cakes, and drop in two or three tablespoonfuls of the cream.

COCOANUT CAKE.

One pint of sugar.
One pint of flour.
Half a pound of butter.
Two tablespoonfuls of thin, sweet cream.
One grated cocoanut.
The whites of ten eggs beaten to a stiff froth.

Cream the butter, and stir in gradually the sugar and cream; add the whites of the eggs beaten to a stiff froth, and the sifted flour; lastly the cocoanut. Bake in a moderate oven. This quantity makes but one loaf. It is a kind of cake that may be kept a long time.

COCOANUT CAKE, NO. 2.

Four ounces of butter.
One pint of fine sugar.
One pint and a half of flour.
One teaspoonful of soda, dissolved in half a pint of sweet milk.
Two teaspoonfuls of cream of tartar sifted with the flour.
Four eggs, the whites beaten to a stiff froth.
One good-sized cocoanut, grated.

Cream the butter and beat it thoroughly with the sugar and yolks of the eggs; add the whites alternately with the flour and milk; stir in the cocoanut, and bake in pans lined with paper.

MRS. WELLS' CAKE.

Eight ounces (half a pound) of butter.
One pint and three gills (fourteen ounces) of flour.
One pint of sugar.

One teaspoonful of cream of tartar, sifted with the flour.
Half a teaspoonful of soda dissolved in half a pint of sweet milk.
Half a gill of brandy.
Half a pound of currants.
Three quarters of a pound of citron cut in strips.
Three quarters of a pound of raisins, stoned.
Four eggs, the whites beaten to a stiff froth.

Beat the sugar and butter together until very light, then beat in the yolks thoroughly, and add alternately the milk, the whites, and the flour; stir in the brandy and fruit. Bake in pans lined with paper.

COCOANUT WAFERS.

Half a pint of powdered sugar.
Half a pint of desiccated cocoanut.
Three even tablespoonfuls of flour.
Half a teaspoonful of vanilla.
Two eggs.

Beat the eggs and add the flour, sugar, vanilla, and cocoanut. Bake on buttered paper.

COCOANUT DROPS.

One pound of grated cocoanut dried in the oven, or the same weight of desiccated cocoanut, and one pound of fine sugar; the whites of three eggs beaten to a stiff froth. Add the sugar to the eggs, then the cocoanut, and bake on buttered paper.

WALNUT WAFERS.

Half a pint of brown sugar.
Half a pint of walnuts taken from the shells.
Three even tablespoonfuls of flour.

One third of a teaspoonful of salt.

Two eggs.

Beat the eggs, add the sugar, salt, and flour, then the walnuts. Drop the mixture in small portions on buttered paper, and bake until brown.

MONT ALTO JUMBLES.

One pound of butter.

One pound of sugar.

One pound and a quarter of flour.

Grated lemon-peel and wine to season.

The whites of four eggs, beaten stiff.

Rub the butter and sugar together, beating them very light; add the lemon, wine, the eggs, and flour. The hands must be floured for moulding the jumbles; make a roll about the size of the little finger, and five inches long; lap the ends, and lay in a slightly buttered pan, giving plenty of room, as the jumbles spread very much in baking.

SUSAN'S JUMBLES.

One pint of sugar.

Half a pound of butter.

One quart and one gill of flour.

One teaspoonful of soda, dissolved in one and a half gills of sweet milk.

One nutmeg.

Two teaspoonfuls of cream of tartar, sifted with the flour.

Four eggs.

Stir the butter and sugar together until very light, and beat in the eggs, one by one; add the milk, nutmeg, and flour; roll, and bake as in above rule.

COASTING COOKIES.

One pound of flour.

Eight ounces of butter.

Half a pint of molasses.

One tablespoonful of soda, beaten very hard in the molasses.

One tablespoonful of coriander seed, and one of carraway, pounded in a mortar.

Ginger to taste.

Soften the butter, stir in the molasses, ginger, seeds, and flour; roll thin, cut, and bake in a quick oven.

CRISP COOKIES. (No Soda.)

One pound of sugar.

One pound of flour.

Half a pound of butter.

Two thirds of a nutmeg, or any other spice.

Five eggs.

Cream the butter, add the sugar and yolks of the eggs; beat until light; then stir in the stiff beaten whites, the nutmeg, and flour. Flour the board, roll, cut, and bake in a quick oven.

VERY RICH COOKIES.

Half a pound of butter.

One pint and a half of sifted flour.

One pint of light-brown sugar.

One gill of thick, sour cream.

Two teaspoonfuls of carraway seed.

One teaspoonful of soda, dissolved in a teaspoonful of boiling water.

One egg.

Soften the butter, stir in the sugar, cream, egg, soda, carraway seeds, and flour; roll, cut, lay in a dripping-pan, and bake in a quick oven.

These may be made plainer by using thick, sour milk instead of cream. Less flour might be used in that case; they should be soft as possible.

GINGER SNAPS.

One pound and six ounces of flour.

Four ounces of sugar.

Eight ounces of butter.

Six ounces preserved orange-peel.

Half a pint of molasses.

One teaspoonful of soda, dissolved in two tablespoonfuls of boiling water.

One teaspoonful of cloves.

Two teaspoonfuls of ginger.

Soften the butter, and mix it with the sugar and molasses, add the spices, the orange-peel, and soda, beat it well, and stir in the flour. Flour the board, and roll the paste as thin as possible; cut in circles, and bake in a very quick oven. This quantity makes ten dozen and nine snaps, about three inches across.

OAK HILL GINGER SNAPS.

One and a quarter pounds of butter.

Three pounds of flour.

One pound of sugar.

One pint of molasses.

Three quarters of a gill or half a small teacupful of ginger.

Three quarters of a gill or half a small teacupful of cinnamon and cloves together.

One egg.

Mix the spices with the flour, slightly warm the molasses, add the sugar and egg, and the butter and flour rubbed together. Roll as thin as paper, and bake in a quick oven. These keep a long time if closely covered.

NAMLAT GINGER SNAPS.

Three pounds of flour.

One pound of butter.

One pound of sugar.

One pint of molasses.

One gill of milk.

Three quarters of a gill of ginger.

One tablespoonful of cloves.

One teaspoonful of soda, dissolved in a little boiling water.

Three eggs.

Work all together thoroughly, and roll out very thin. Bake quickly.

LITTLE HARD GINGERBREAD.

"AUNT BETSEY."

Molasses, one quart.

Sugar, one pound.

Butter, one pound.

Soda, one tablespoonful, slightly rounded, dissolved in one gill of milk.

Ginger, two tablespoonfuls.

Roll the sugar, warm the butter and molasses, put all the ingredients together, mix stiff with flour, work and pound until your elbows ache, roll it a quarter of an inch in thickness and cut with a jagging iron into oblong cakes; bake in a quick oven, being careful that they do not burn.

ICING.

[*Time for Making, Three Minutes.*]

One pound of sugar.

The whites of three eggs.

Beat the whites until *frothy only*, not *white;* add the sugar gradually with one hand, while you beat with the other. Flavor with a little lemon-juice or vanilla. It is a great mistake to beat the whites of the eggs until stiff before putting in the sugar, as it makes the icing very hard to dry.

TO IMPROVE SPONGE CAKE.

Grate fresh orange-peel over the loaf before icing.

KENTUCKY ICING.

One pound of powdered sugar.

One gill of hot water.

The whites of three eggs.

Boil the sugar and water six minutes, or until, as it drops from the spoon, it inclines to *thread* or *rope*. While the sugar boils beat the whites to a stiff froth, and with the left hand pour in the boiling syrup in a little stream while you beat hard with the right hand; continue beating until the icing is thick enough to spread over the cake with a knife.

CHOCOLATE ICING.

Two ounces of grated chocolate.

Seven ounces of powdered sugar.

The whites of two eggs.

Beat the whites but very little (they must not become white), add the chocolate, stir it in; then pour in the sugar gradually, beating, to mix it well.

PHILADELPHIA CHOCOLATE ICING.

Beat the whites of three eggs to a stiff froth, add half a pint of Maillard's or any *sweet* chocolate grated, and then half a pint of pulverized sugar.

LEMON CREAM FOR CAKE.

One pint of powdered sugar.

The grated rind and juice of two lemons.

The stiff-beaten whites of three eggs.

Beat the sugar in the stiff whites, stir in the lemon, and cook it for a short time to thicken; then put it away to cool, when it may be spread between the cakes.

ORANGE-PEEL FOR GINGER SNAPS.

In the spring, when oranges are abundant, save the skins; they may be used at once or when partially dried. Boil one pound until perfectly tender, chop it fine; add one gill of the water in which it was boiled to one pound of brown sugar; then boil together until very thick.

TO BLANCH ALMONDS.

Take them from the shell, cover them with boiling water and let them stand four or five minutes; drain, and cover them again with boiling water, when the skins will slip off easily.

PASTRY.

In making pastry, it is all-important to have good butter and good lard, and both must be firm. In summer they should be thoroughly hardened on the ice; the pastry should be mixed with ice-water, and made in a cool room. Do not touch it with the hand until it reaches the paste-board, and then as little as possible. The object of *rolling* is to incorporate the hard butter and lard with the flour, without the aid of heat. Never to roll otherwise than *from* one in making pastry is an unnecessary precaution. Pastry, with the exception of mince-pies, which are heated when served, should always be eaten the day it is baked. Unbaked pastry may be kept for several days if perfectly cold; in using it, it is necessary to simply flour the plate, not butter it.

PUFF PASTE.

One pound of flour.

Five ounces of flour for the board and rolling-pin.

Half a pound of butter.

Half a pound of lard.

Two gills of ice-water.

Sift the pound of flour in a two-quart bowl; cut the butter and lard through it with a knife, into bits about the size of an unshelled almond *Scatter* the water over the whole, and mix lightly with the knife. Flour a space on the board twenty-four inches long by eighteen wide; put the rough dough in the centre of this space, flour the pin, and roll the dough nearly large enough to cover the flour. With a small sieve sift a light, barely perceptible coating of flour over the whole sheet; then fold it in thirds lengthwise and across, making a piece about eight inches long, and seven inches wide; turn it over, and put more flour

under it, and over the board; roll it out again, sift it with flour, and fold; roll it out the third time, sift, and roll lightly in the form of a scroll; cut it across in the centre, lay it on a plate, and leave it on the ice for fifteen minutes or longer, when it is ready for use.

A PLAINER PASTE.

One pound of flour.

Five ounces of flour for the board and rolling-pin.

Quarter of a pound of lard.

Quarter of a pound of butter.

Two gills of ice-water.

Made precisely like the preceding rule. If preferred, the lard and butter may be cut very fine in the flour with a chopping knife.

ANGELICA PASTRY.

One pound of flour.

Fifteen ounces of butter.

Half a pint of water.

Cut the butter through the sifted flour in bits about the size of an almond; sprinkle the water over it, mixing with a knife; lay the rough mass on the floured board, roll it out, then fold and give it a dozen blows with the rolling-pin; repeat this rolling, folding, and beating six times, then roll it out into a sheet, roll this in a scroll, cut it in two, lay it on a plate and leave it in the refrigerator for half an hour or more, when it is ready for use.

PASTE MADE WITH DRIPPINGS.

One pound of flour.

Three quarters of a pound of good beef-drippings.

Half a teaspoonful of salt.

Half a pint of ice-water.

Rub the dripping to a fine powder through the flour, adding the salt; hollow a place in the centre, and pour in the water, and mix; flour the board and your hands; take out the paste, roll it out, and fold; this must be repeated twice, when it is ready for use.

PASTRY OF GRAHAM FLOUR.

Half a pound of Graham flour.

Two gills of sweet cream.

Half a teaspoonful of salt.

Mix lightly together, roll, and bake in the usual way.

POTATO PASTRY.

Three quarters of a pound of flour.

One quarter of a pound of potato rubbed through the colander.

Three ounces of butter.

One third of a teaspoonful of salt.

Cold water to make it into a paste that may be rolled.

Rub the potato, butter, flour, and salt together; stir in the water, and roll out the paste. To be used for boiled or steamed dumplings.

CRUMB PASTRY.

This is very nice for the various puddings that are ordinarily baked in pastry, as lemon, cocoanut, and potato. Grate stale bread, and cover a buttered pie-plate to the usual depth of a crust; pour in the pudding, cover the top evenly with the fine crumbs, and bake.

FOR A VOL AU VENT.

Roll puff paste one inch or three quarters of an inch thick, and about the size desired. Lay it on a baking-tin, and if a small *vol au vent* is required cut it round; if large, oval. For cutting round, use a sauce-pan cover. Trace with a knife, dipped in water to prevent sticking, a smaller inner circle, for the cover, leaving an edge about one inch broad, and making the knife penetrate to nearly half the thickness of the paste; or a smaller tin cover may be laid on the paste, and pressed in gently, to mark the inner circle. Bake, and when well risen and of a nice, light brown, take out; lift the cover immediately, being careful not to make any openings in the lower part; this is called one of the nicest operations in cookery. Lay the cover aside, and if the inner part does not seem thoroughly baked, return it to the oven for a short time. If an oval *vol au vent* is wished, the paste may be cut with an oval basin, or marked with a vegetable-dish and cut with a knife.

SQUASH OR PUMPKIN PIE.

Cut half of a large winter squash in several pieces, remove the seeds, but leave it unpared; lay it in the steamer, and when cooked scrape it from the rind, and press it through the colander. To one quart of this allow one pound of brown sugar, eight eggs, one quart of milk, five ounces of butter, one teaspoonful of salt, two tablespoonfuls of ginger, and four tablespoonfuls of cinnamon. Beat the butter with the warm squash, the sugar, salt, spice, and yolks of the eggs; stir in the milk, which should be boiling; then add the whites, beaten to a stiff froth; mix well; pour in paste-lined pie-plates, having first pricked the pastry, that there may be no air-bubbles

to force it out of place, and put them in quite a hot oven that the egg and milk may not separate. In ten minutes reduce the heat, as fast cooking makes them puff. As squashes vary in dryness, the above quantity of milk may not serve in all cases; the batter should be a little thinner than good boiled custard. Crackers or maizena are sometimes used in squash pie instead of eggs. Two eggs may be omitted from this receipt.

CUSTARD PIE.

Put a quart of milk over boiling water. Line a deep pie-plate with a sheet of pastry rolled quite thin. Mix an even tablespoonful of corn-starch with two tablespoonfuls of milk, and when the milk is scalding, stir it in with a gill and a half of sugar and a bit of salt no larger than half a pea; stir until slightly thickened, then pour it on four well-beaten eggs; flavor to the taste, pour it at once into the plate, and bake in a moderate oven. The custard should be an inch deep.

If preferred without the corn-starch, use six eggs to a quart of milk, but do not fail to scald the milk.

APPLE PIE, NO. 1.

Line the plate with paste and fill it with layers of sour apples sliced very thin, sugar and spice. Allow one and a half gills of sugar to a pie of ordinary size; and cinnamon, or nutmeg, or whole cloves to the taste. Cover with paste, and cut a slit an inch long in the centre, wetting the edge of the lower crust to make it adhere. A few minutes before the pie is ready to come from the oven pour two or three tablespoonfuls of hot water through the opening in the crust. This kind of pie may be baked in a deep dish if preferred.

APPLE PIE. NO. 2.

Line a plate with paste, and fill it with tender, sour apples, sliced very thin; cover it with paste, but do not press the edge to the lower crust. When the apples are cooked take two knives, and lay the upper crust on a plate; then add sugar and spice to the apples, stir all evenly together, and replace the upper crust; press it down to touch the apple. The cracks thus made show the tenderness of the paste, and, partly concealed by fine sugar, add to the attractiveness of the pie.

Excellent pies may be made with stewed dried apples, flavored with spice or bits of orange or lemon-peel.

CURRANT PIE.

The currants should be fully grown, and *may* be slightly ripened; line a pie-plate with pastry, put in a layer of currants carefully picked from the stems; cover with a layer of sugar nearly as thick, then another of currants, and of sugar; dredge an even tablespoonful of flour over the top, cover with pastry, press down the edge, cut an opening an inch long in the centre, and bake.

BLACKBERRY PIE.

Make this pie precisely like the above with one exception, — less sugar. The fruit should be ripe.

PEACH PIE.

Line a baking-dish with pastry; fill it with whole pared peaches well covered with sugar; cover with pastry and bake. This is to be eaten hot. In the winter and spring a delightful pie may be made of dried stewed peaches; it should be no thicker than an ordinary apple pie.

MINCE-MEAT.

LOCHLAND.

One pound of suet chopped fine.
One pound of beef chopped fine.
One pound of raisins stoned.
One pound of currants.
Half a pound of citron cut small and thin.
Two pounds of sour apples chopped fine.
Two quarts of sweet meat and Iucho pickle syrup.
One pint of thin boiled cider.
Cinnamon, cloves, and nutmeg to the taste.

Mix well together; if not sufficiently sweet, add brown sugar. Keep in a cold place in a closely-covered stone jar.

The mince-meat is baked in paste-lined plates with an upper crust. Many bake a large number of pies, and keep them for weeks, heating them as they are required; but it is better to keep the meat in a stone crock, and bake no more than will be wanted for two or three days. They are eaten warm.

MINCE-MEAT FOR PIES.

MRS. TALMAN.

Three pints of beef chopped very fine.
Three pints of suet chopped very fine.
Four pints of stoned raisins, some of them chopped.
Two pints of currants.
One pound of citron cut small and thin.
One pound of candied orange-peel cut small and thin.
Three quarts of dark-brown sugar.

Half an ounce of cloves ground.
One ounce of cinnamon ground.
Two quarts of sweet cider.
One quart of sherry.
Two large nutmegs grated.
The grated rind of three lemons and the juice of two.

These ingredients are to be mixed thoroughly together, and when used, add to one measure of this mixture the like measure of finely-chopped apples, Greenings or Spitzenbergs.

If the meat is to be kept for some time use a quart of brandy instead of the wine, with cider to make it moist enough to pack nicely in a stone jar, which should have a plate fitted closely over it, and then a double paper tied down.

MINCE PIES.

MRS. D. S. MOORE.

One pound of fresh beef tongue chopped fine.
One pound and a half of suet chopped fine.
Three pounds of sour apples chopped fine.
Three pounds of stoned raisins.
One pound and a half of currants.
Half a pound of citron.
Two pounds of light brown sugar.
The juice and grated rind of one orange.
The juice of one lemon.
Two teaspoonfuls of salt.
Two nutmegs.
One tablespoonful of ground cinnamon.
Half a tablespoonful of ground cloves.

A little mace.
One pint of wine.
Half a pint of brandy.

In making the pies, it is well to try a very small one first, to be sure that the meat is properly seasoned, as spices differ in strength; *taste* not *measure* should govern.

BANBURY CAKES.

Miss Simons.

One pound of suet.
One pound of currants.
One pound of raisins.
One pound of apples (sour).
Quarter of a pound of almonds.
Half a pint of bread crumbs.
One ounce of citron.
One ounce of candied lemon-peel.
One ounce of orange-peel.
The rind of three lemons.
The juice of one lemon.
Sugar, nutmeg, and brandy to taste.

This is baked in rich pastry; roll it out in round pieces about six inches across and a quarter of an inch thick; lay some of the above in the centre lap and press the sides together, then fold over the ends, rounding the corners, and making the cake oval.

APPLES Á LA NONE.

Pare and core several fine large Spitzenbergs or Greenings; put a shred of lemon-peel in each; stew them in a syrup, allowing half a

pound of sugar to a pint of water. Cover, and cook slowly, and if necessary, turn the apples, but be very careful not to break them; when tender take them out, and lay them on a plate or platter that may be trusted in the oven; when cold fill them with sugar and preserved cherries drained from the syrup; cut puff paste with a jagging-iron in long strips as wide as a straw, and twine one around each apple; raise the apple to secure the lower end, and flatten the other end to cover the opening at the top. Bake, and serve hot. If liked, the apple and paste may be glazed with the beaten yolk of an egg.

VELVET CAKES.

One quart of sifted flour.
One pint of sweet milk.
One gill of sugar.
One egg.
One and a half ounces of butter.
Three even tablespoonfuls, of baking powder.

Beat the egg, sugar, and butter together until very light; sift over them the sifted flour with the baking powder; stir in enough of the milk to make a thick batter, and beat it thoroughly; add the rest of the milk; pour in buttered gem-pans, and bake twenty minutes. Serve hot for tea.

PUDDINGS.

PUDDINGS that are baked in pastry, though often called pies, are nevertheless, in polite acceptation, *puddings*, with one exception, — the time-honored Yankee pumpkin pie! An *attempt* to give this pride of New England any other name would be sacrilege to the memory of our forefathers. It has always been and must always be *pie*. But here comes another claimant, a lineal descendant, who insists on his right also to the family name and with a determination worthy his Puritan ancestors, he will not be denied. So the two must stand together, — the pumpkin pie and the custard pie.

AMBER PUDDING.

MRS. G., OF ROCHESTER.

One pound of sugar.

Three ounces of butter creamed.

Two lemons, juice and grated rind.

Nine eggs.

Stir part of the sugar in the butter, add the yolks, the rest of the sugar, and the lemon; beat very light, whisk the whites to a stiff froth, and beat all together; pour in paste-lined pie-plates, and bake half an hour. To be eaten cold.

LEMON PUDDING.

One pint of rich milk.

Six ounces of white sugar.

Four eggs, well beaten.

Four tablespoonfuls of rolled cracker.

Two tablespoonfuls of melted butter.

The grated rind of one and a half lemons and the juice of one.

Add the softened butter to the sugar, cracker, and eggs, and beat

thoroughly together; stir in the lemon, then add the milk gradually, mixing well; pour it in deep, paste-lined plates, and put it in quite a hot oven, reducing the heat after the first eight or ten minutes. To be eaten cold.

LEMON PUDDING.

Mrs. B.

Nine eggs, the whites beaten to a stiff froth.
Two lemons, the grated rind and juice.
One pound of sugar.
Three ounces, or a little less, of butter, creamed.
One pint of milk.
One and a half even tablespoonfuls of flour.

Beat the yolks and sugar until *very* light; add the butter, with which the flour has been smoothly mixed, then the lemons, the milk, and the eggs, which must be beaten in slowly, gently, and thoroughly. Bake like the above.

LEMON PUDDING.

Mrs. William Smith.

Two even tablespoonfuls of flour, mixed smooth with a little cold water, and stirred in half a pint of boiling water; let it thicken and boil. Have the yolks of three eggs, half a pint of sugar, the juice of one lemon and half the grated rind, beaten thoroughly together, then stir in the boiling starch; pour it in a large-sized pie-plate lined with paste, and bake.

When just done take it from the oven, and spread over it a *méringue* made of the three whites beaten stiff and four tablespoonfuls of powdered sugar; spread it over the hot pudding, return it to the oven

for two or three minutes, brown slightly, for if left too long the *méringue* will shrink and toughen. To be eaten cold.

Corn-starch may be used instead of flour in the above recipe.

ORANGE PUDDING.

Half a pound of sugar.

Quarter of a pound of butter.

Two oranges.

Six eggs.

Grate the rind from the oranges and squeeze the juice; cream the butter, and by degrees add the sugar; beat in the yolks of the eggs one by one, then the rind and the juice of the oranges; beat the whites of the eggs to a stiff froth, and mix them very gently, with a long, slow beat, into the other ingredients. Bake in paste-lined tin pie-plates.

ORANGE PUDDING.

DETROIT.

The grated rind of two oranges.

The juice and soft pulp of three oranges.

Half a pint of sugar.

Half a pint of milk. Four eggs.

Two Boston crackers rolled and sifted, or four and a half tablespoonfuls of rolled and sifted cracker.

One ounce of butter.

Cream the butter, stir in the rind, the juice and sugar, the well-beaten eggs and crackers; add the milk, mix well, and bake in a pudding-dish lined with paste.

QUEEN CHARLOTTE'S ORANGE PUDDING.

Quarter of a pound of sugar.

One lemon.

Two oranges.

The yolks of five eggs.

Grate the rind and squeeze the juice of the lemon and oranges, beat the eggs, add the rind, the sugar, and juice; beat well, and bake in a paste-lined pie-plate.

COCOANUT PUDDING.

Half a pound of sugar.

Half a pound of butter.

Half a pound of grated cocoanut.

The whites of six eggs.

One tablespoonful of rose-water.

Two tablespoonfuls of wine.

Be careful to pare all of the brown skin from the cocoanut before grating; beat the butter and sugar to a cream; whisk the eggs to a dry froth, and stir them in the butter and sugar; add gradually the rose-water, wine, and cocoanut. Bake in pie-plates, lined with pastry.

GOOSEBERRY PUDDING.

From Mrs. Beeton's Book.

"Put gooseberries into a jar, previously cutting off the tops and tails, place the jar in boiling water and let it boil until the gooseberries are soft enough to pulp, then beat them through a coarse sieve, and to a pint of pulp add three well-whisked eggs, one ounce and a half of butter, half a pint of bread crumbs, and sugar to the taste. Beat the mixture well, lay a border of puff paste around the edge of a pie-dish, put in the pudding, bake for about forty minutes, strew sifted sugar over, and serve."

RICH APPLE PUDDING.

Pare, quarter, and core six large, juicy apples, stew them in one and a half gills of water with the rind of a lemon; when soft rub them through the colander; add six ounces of good brown sugar, six well-beaten eggs, one pint of rich cream, and one teaspoonful of lemon-juice. Line a dish with paste, pour in the apple, and bake in a slow oven. When baked, stick thin strips of citron and candied lemon-peel all over the top.

A SIMPLE APPLE PUDDING.

Peel, quarter, and core five or six sour apples; hardly cover them with water; stew until perfectly soft; rub them through a sieve. To one pint of this add two ounces of butter, four ounces of sugar, half a teaspoonful of mace, one third of a nutmeg grated, the grated rind of a lemon, the beaten yolks of two eggs, and half a gill of milk. Beat the whites of the eggs to a stiff froth, mix them lightly with the apple, etc., then pour in paste-lined plates, and bake.

PINEAPPLE PUDDING.

From "Choice Receipts" published for the benefit of Christ's Church Fair, Hartford, Conn.

One grated pineapple.
One pound of sugar.
Half a pound of butter.
Ten eggs.
Two ounces of bread crumbs.

Cream the butter and beat it with the sugar until very light; add the yolks of the eggs and beat well, then the pineapple and bread-crumbs; lastly the whites beaten to a stiff froth; bake in paste-lined pie-plates. To be eaten cold.

PINEAPPLE PUDDING.

From "Choice Receipts" by M. S. W., Boston, Mass.

A grated pineapple, and its weight in sugar.
Half its weight in butter.
Five eggs, the whites beaten to a stiff froth.
One cup of cream.

Cream the butter and beat it with the sugar and yolks until very light; add the cream, the pineapple, and the whites of the eggs. Bake in pie-plates lined with pastry. To be eaten cold.

POTATO PUDDING.

Mrs B.

Six eggs, the whites beaten to a stiff froth.
One pound of potato rubbed through the colander.
One pound of sugar.
One quarter of a pound of butter.
The grated rind and juice of one lemon.

Let the hot potato fall from the colander on the butter; mix well; add the yolks and sugar well beaten together, the lemon, and the whites; stir lightly, pour in paste-lined pie-plates, and bake. To be eaten cold.

POTATO PUDDING.

DUDDINGTON.

One pound of sugar.
One pound of potato rubbed through the colander.
Half a pound of butter.
Twelve eggs, the whites beaten separately.
The rind of three lemons.
A grated nutmeg, if liked.

Mix as in the above rule, beating the yolks until *very* light. Bake also in the same way.

CREAM PUDDING.

One and a half ounces of sugar.
Half a pint of cream.
Half a nutmeg.
The whites of three eggs.

Bake in crumbs (page 377) or in a crust. Mix the cream, sugar, yolks, and nutmeg; then stir in lightly the whites, which have been beaten to a stiff froth.

The electrotyped dish in which a baked pudding is sometimes served adds very much to its appearance. and is also equally useful for a meat pie or for scalloped oysters. The knit covers are preferred by many; they are of white tidy-cotton, knit in raised points, producing, at a little distance, the effect of some rare china.

POOR MAN'S PUDDING.

Six ounces of rice.
Four ounces of sugar.
One ounce of butter.
Three pints of milk.
One teaspoonful of salt.

Put the rice in the baking-dish, and wash it thoroughly through several waters; add to it all the other ingredients and put it in the oven; in five or ten minutes, when the butter is melted, stir it, to mix well. Bake slowly, and be very careful to take it from the oven as soon as it is done. The best test I have found is this: On tipping the dish the rice and milk move together. If not sufficiently cooked, the milk runs from the rice; if too much cooked, neither move. This is a most delicious pudding if properly baked; otherwise, it is really unfit to serve. Every grain of rice should be perfect, surrounded and barely held together by a rich, creamy substance. Allow two hours for baking, and give more time if necessary. When nearly done, unless the heat of the oven is quite low, draw the pudding to the front, and leave the door open.

To be eaten cold, alone, or with sugar and cream.

RICE PUDDING.

Ten ounces of sugar.
Five ounces of rice.
Two ounces of butter.
One pint of milk.
One pint of water.
Half a teaspoonful of salt.

One lemon.

Four eggs.

Wash the rice thoroughly, and boil it in the water with the salt until holes come on the surface; add the butter cut in bits, six ounces of the sugar, and the grated rind of the lemon; beat the yolks thoroughly, stir the milk with them, and pour it gradually on the rice, mixing gently. Bake, and when cold beat the whites of the eggs to a stiff froth; add gradually the remainder of the sugar, and flavor with the juice of the lemon. Put this *méringue* over the pudding and brown it delicately in the oven.

BOILED RICE PUDDING.

Wash a pint of rice, rubbing it well through several waters; mix with it half a pint of good-sized, clean raisins; tie it in a cloth, leaving it room to increase about one third, and plunge it in a kettle of boiling water slightly salted; cover, and boil three fourths of an hour. To be eaten hot with sauce, — a gill of butter well-creamed, and beaten until light with two gills of brown sugar. Serve with nutmeg thickly grated over the *peaks*.

THE SIMPLEST OF ALL BREAD PUDDINGS.

Cut the crust very evenly from a loaf of bread, fold it in a napkin, and lay it in the steamer; let it steam half an hour. When served pour over it a hot wine sauce.

BREAD PUDDING BOILED, NO. 1.

Half a pound of bread crumbs.

Half a pint of cold milk.

Three ounces of raisins.

Break the bread in rather large crumbs, pour the milk over the

bread and raisins, and stir, that the milk may reach all of the crumbs; in five minutes tie it in a cloth, and steam it half an hour. The cloth requires neither butter nor flour to prevent the pudding from sticking. When ready to serve dip it for an instant in cold water, and the cloth will come off easily.

BOILED BREAD PUDDING, NO. 2.

One quart of loose bread crumbs.
One pint of milk.
One gill of currants.
One gill of finely-cut citron.
One gill of sugar.
Two gills of stoned raisins.
The grated rind of a lemon.
Three eggs.

Mix the bread with the lemon-peel and fruit, and put it in two buttered tin moulds holding one and a half pints each; do not press it down. Beat the eggs and sugar together, stir in the milk, and pour the whole over the bread; it will just fill the moulds; tie a cloth over each, place them in a kettle, and pour in enough boiling water to half cover them; cover the kettle closely and boil one and a half hours. To be eaten hot with sauce.

The fruit may be omitted or a smaller quantity used; or quarters of stewed dried apple or peach may be used in layers. If preferred, it may be made entirely without fruit, using a small grated nutmeg in addition to the lemon. Stale cake may be substituted for bread.

BAKED BREAD PUDDING.

Half a pound of bread.
Two ounces of butter.

Three ounces of sugar.
One and a half ounces of currants.
One and a half pints of milk.
A small nutmeg.
Three eggs.

Cut the bread in thin slices and butter them; put a layer in a baking-dish that will hold three pints; grate a little nutmeg and scatter a few currants over it; make three of these layers. Beat the eggs, add the sugar and milk, mix well, and pour it over the bread; let it stand fifteen or twenty minutes, then bake half an hour in a moderate oven. To be eaten hot with "Fairy Butter." The grated rind of a lemon improves this pudding, and raisins may be used instead of or with the currants.

AN ENGLISH BAKED BREAD PUDDING.

Half a pound of grated or crumbed bread.
Four ounces of butter.
Four ounces of sugar.
Two ounces of candied lemon-peel.
One pint of milk.
Six bitter almonds.
One tablespoonful of wine.
Four eggs.

Put the milk and bitter almonds, shredded, over boiling water; cut the lemon-peel in small, thin strips over the bread; add the butter and sugar. When there is a film on the milk pour it over them; when cool add the well-beaten eggs. To be baked three quarters of an hour in a pudding-dish, or in a buttered mould and turned out. It may be eaten with or without sauce.

PLAIN INDIAN PUDDING.

One quart of milk.
One pint of corn-meal.
Two ounces of butter.
Four ounces of brown sugar.
One teaspoonful of salt.
Two teaspoonfuls of ginger.
Three eggs.

Mix the meal with nearly half of the milk, and put the remainder of the milk over hot water to boil, adding to it the butter, ginger, and salt. When scalding hot, stir in the meal and let it cook several minutes; when it is a smooth, tolerably thick batter, take it off and put in the sugar; let it partially cool, beat the yolks in the batter, one by one; whisk the whites of the eggs to a stiff froth, stir them in gently, then pour into a pudding-dish and bake three quarters of an hour.

This may be eaten with "Fairy Butter" or with sugar and cream.

BAKED INDIAN PUDDING.

PHILADELPHIA.

One ounce of drippings or butter.
One pint of boiling milk.
Three gills of corn-meal.
Three gills of molasses.
One tablespoonful of ginger.
One teaspoonful of cinnamon.
Half a teaspoonful of salt.
The grated rind of a lemon.
Three eggs.

Pour the milk on the meal, add the drippings, salt, spices, lemon-peel and molasses; cover the dish, and let it stand on the table for an hour, then stir in the beaten yolks, and lastly the whites of the eggs, whisked to a stiff froth. Pour it in a pudding-dish, and bake from half to three quarters of an hour, stirring it several times during the first ten or fifteen minutes; if a slight crust has formed it does no harm to stir it in. To be eaten with a sauce of butter, beaten with brown sugar.

If liked, half a pint of the pulp of baked apple may be added to the above ingredients.

BAKED INDIAN PUDDING WITHOUT EGGS, NO. 1.

One quart of milk.
One pint and one gill of corn-meal.
Half a pint of molasses.
One teaspoonful of allspice or ginger.
One teaspoonful of salt.

Boil the milk, and pour it gradually on the meal, mixing well; put it back to cook for ten minutes, stirring it now and then; add the salt, allspice, and molasses, and bake from half to three quarters of an hour. To be eaten with sauce.

BAKED INDIAN PUDDING WITHOUT EGGS, NO. 2.

Four ounces of suet chopped fine.
One gill of molasses.
Half a teaspoonful of salt.
One pint of corn-meal.
One pint of scalding milk.
Half a pint of cold milk.
Two teaspoonfuls of ginger and two of cinnamon.

Mix the cold milk with the meal, stir in the scalding milk, add the other ingredients, beat well; pour in a buttered dish and bake from half to three quarters of an hour. To be eaten with sauce.

TRENTON FALLS PUDDING.

DELICIOUS. — BAKE HALF AN HOUR.

Four ounces of butter.
Half a pint and a tablespoonful of corn-meal.
Half a pint of powdered sugar.
Three eggs.

Beat the butter and sugar together until very light; add the yolks, beat them in thoroughly, then the meal, by degrees, and lastly the whites, whisked to a stiff froth; mix well, and bake in a buttered dish. To be eaten hot with sauce. It looks like a rich pound cake.

OATMEAL PUDDING.

One quart of milk.
One pint of oatmeal.
Half a pound of suet chopped fine.
One quarter of a pound of stoned raisins.
One quarter of a pound of currants.
One teaspoonful of salt.
Four ounces of sugar.
Half a nutmeg grated.
Three eggs.

Scald the milk at night and pour it hot over the meal; stir, cover, and let it remain until the next day. Two hours before dinner beat the eggs, and stir them in with all the other ingredients. Have ready a kettle of boiling water, lay the pudding-cloth in a bowl, pour in the

pudding, tie it tight, leaving it but little room to swell; plunge it at once in the boiling water, cover, and keep it boiling for two hours, replenishing from the tea-kettle. A maple-sugar sauce is very nice with it.

BOILED BATTER PUDDING.

One and a half pounds of flour, less one tablespoonful.

Two quarts of milk.

One teaspoonful of salt.

Eight eggs.

Put the flour and salt in a bowl, stir in enough of the milk to make a thick batter, break in the eggs, and beat well, then add the rest of the milk. Have ready a kettle of boiling water with a tin pie-plate at the bottom; have the pudding-bag well buttered and floured; pour in the batter, and tie it tight within an inch of the batter; plunge it in boiling water, and boil steadily for two hours. To be eaten hot with sauce.

QUIVER PUDDING.

F. B. J.

One quart of milk.

One pint of flour.

Half a teaspoonful of salt.

Ten eggs.

Mix half a pint of the milk with the sifted flour and salt, drop in the eggs, and beat until light; add the rest of the milk gradually, and when well mixed, pour the batter in a buttered dish, and bake one hour in a quick oven. Serve immediately, as it falls in a few moments. To be eaten with sauce.

A DELICATE BATTER PUDDING.

Two ounces of flour.
Two ounces of powdered sugar.
Two ounces of butter.
One pint of milk.
Three eggs.

Cream the butter, and add the flour with the sugar and enough of the milk to make quite a thick batter; add the eggs one by one, and beat until very light; then stir in gradually the rest of the milk, and bake in patty-pans. To be eaten with sauce.

TAPIOCA PUDDING.

Two ounces of tapioca soaked all night in a gill of cold water.
Five ounces of sugar.
One quart of milk.
Vanilla or bitter almond.
A pinch of salt.
Three eggs.

In the morning add half of the milk to the tapioca, and keep it over boiling water until quite soft; add the sugar, salt, and two teaspoonfuls of vanilla, the beaten yolks, and the rest of the milk; lastly the whites beaten to a stiff froth. Bake a light brown in a moderate oven, and take it out before it is too stiff to shake. This pudding is often covered with a *méringue* when served; rich cream, flavored, sweetened, and beaten until thick is also very nice; small bits of preserved pineapple may be added just before putting it over the pudding; or bits of citron an inch long, stewed until tender, may be used with shred almonds in the beaten cream.

FARINA PUDDING.

Two ounces of farina.
One ounce of butter.
Five ounces of sugar.
One quart of milk.
Half a teaspoonful of salt.
Half a vanilla bean or two teaspoonfuls of extract of vanilla.
Four eggs.

Put the bean and the milk over boiling water, reserving a gill in which to mix the farina. When the milk is covered with a film add the farina, salt, and sugar, and stir until about as thick as boiled custard; take it from the fire, beat the whites of the eggs to a stiff froth, beat the yolks, and pour the farina over them (it need not be cool), stir well, then pour it over the whites of the eggs, and mix thoroughly; pour in a large baking-dish, and bake in a moderate oven so slowly that there will be no bubbling. To be eaten cold with cream.

BROTHER JONATHAN.

Fill a two-quart tin basin two thirds its depth with pared, quartered, and cored apples; add a gill of water; lay over them a piece of bread dough which has been left from the morning's baking; it should be three quarters of an inch thick, and should cover the apples, touching the basin all around, and leaving an inch between it and the top of the basin. Put it on the range, covered closely with a tin pie-plate, with a flat-iron to keep it in place; when it begins to boil push it a little back, where it will cook slowly; it requires three quarters of an hour. Serve it turned upside down on a platter. To be eaten with sugar and cream, or a sauce.

SISTER JONATHINE.

Half a pound of flour.
One and a half ounces of lard.
One and three quarter gills of cold milk.
Two even teaspoonfuls of cream yeast-powder.
Half a teaspoonful of salt.

Rub the lard and salt thoroughly in the flour, sift the powder through a fine wire-cloth sieve, all over the flour, and stir it well; then pour the milk over it, moistening the whole evenly, and mix lightly. Have fine Spitzenbergs or Greenings, pared, quartered, and cored; lay the quarters close together in a round pie-tin; roll out the dough and put it over the apples, making a cut an inch long in the centre. Bake about half an hour; the crust may be raised and the apple tried, to be sure that it is cooked. When ready, loosen the crust from the tin, and turn it with the apples upside down on a dinner-plate. Serve hot. To be eaten with a sauce, or with sugar and cream.

MINUTE PUDDING.

Put one pint of milk and half a teaspoonful of salt over boiling water; when very hot place the basin on the stove, and as soon as the milk rises stir in one pint of flour; mix well, and serve immediately.

This pudding is to be eaten with "Cream-Sauce." (See page 434.)

BLACKBERRY PUDDING STEAMED.

One and a quarter pounds of flour.
One quart of blackberries.
Two gills of beef suet.
Two gills of molasses.

Two gills of milk.

Two gills of brown sugar.

One teaspoonful of soda dissolved in one tablespoonful of boiling water.

Mix the sugar, molasses, suet, and milk together, then add part of the flour, then the soda, the rest of the flour, and the fruit. Butter a mould, put in the pudding and steam three hours. To be eaten with sauce.

It may be steamed in a two-quart tin basin. It is good the next day sliced and fried.

BLACKBERRY PUDDING BAKED.

Quarter of a pound of butter.

One pound of brown sugar.

Half a pound of flour.

One quart of blackberries.

Four eggs.

Cream the butter, add the sugar gradually, and the yolks of the eggs; beat until very light; beat the whites of the eggs to a stiff froth, add them alternately with the flour, stir the blackberries very gently in the batter, pour it in a buttered pudding-dish, and allow an hour and half for baking. To be eaten hot with wine sauce or "Fairy Butter."

BLACK CURRANT PUDDING.

One pint of black currants.

One pint of molasses.

One teaspoonful of salt.

One teaspoonful of soda dissolved in a tablespoonful of boiling water.

Half a teaspoonful of cloves.

Half a teaspoonful of cinnamon.

Half a teaspoonful of allspice.

Flour to make it as thick as pound cake.

Mix the molasses, salt, spices, and part of the flour, then the soda and the rest of the flour, afterwards the fruit; put the mixture in a buttered mould, and steam it three hours. To be eaten with sauce.

BOILED WHORTLEBERRY PUDDING.

PUMPELLY.

Mix one teaspoonful of soda in one pint of molasses (mixing it first in a spoonful only of the molasses). Stir in three pints of whortleberries, sift in one quart of flour, and add a grated nutmeg; tie it tight in a well-floured bag, leaving it a little room to swell. Boil or steam from three to four hours. To be eaten hot with "Fairy Butter."

This pudding is sometimes made with only a quart of whortleberries; and cinnamon and cloves are used instead of nutmeg.

STEAMED APPLE DUMPLING.

Make a soda biscuit, or baking-powder dough, or a raised dough as in the next receipt. Roll it out half an inch thick; pile the centre with sour apples that have been pared, quartered, and cored; draw the crust over them and pinch the edges together; turn the dumpling upside down, on a plate or platter, put it in the steamer, cover closely, and keep it over boiling water for three quarters of an hour. If small dumplings are preferred, divide the crust into pieces that will cover four quarters of apple. Make them up in the same way, place side by

side on a platter and steam them. These are eaten with sugar and cream, or with plain butter and brown sugar, or with syrup and butter.

BAKED APPLE DUMPLING.

One pound of raised dough.

Two ounces of butter (or butter and lard).

Six medium-sized *sour* apples, pared and cored.

Mix the butter thoroughly with the dough, and leave it to rise an hour and three quarters before the dumplings are wanted, being sure that the dough is sweet; divide it into six equal pieces. Should the dough have the least sour odor, dissolve a quarter of an even teaspoonful of soda in a teaspoonful of milk; roll out the dough, coat it with the dissolved soda, fold, and knead it well; then divide, roll out the pieces a little thinner towards the edge, lay an apple in the centre of each, put in it a little brown sugar, a pinch of cinnamon and a wee bit of butter; enclose it in the dough and lay it in the baking-dish, the smooth side up. When all the apples are covered and in place, let them stand an hour, that the dough may rise again; then sprinkle a teaspoonful of sugar between them, adding a few small bits of butter; pour in half a pint of hot water, and bake them from half to three quarters of an hour.

They may be eaten with sauce or with sugar and cream.

APPLE CHARLOTTE.

One pound of apples.

Half a pound of bread.

Three ounces of butter.

Eight ounces of sugar.

Two gills of water.

One lemon, or one nutmeg, or neither.

Pare the apples and cut them in thin small slices; take a baking-dish holding three pints, put in it a few small bits of butter, then a layer of apple and sugar, a little of the grated rind of the lemon, if liked, and some bits of butter; then a layer of very thin bread and butter, another of apple, a second layer of bread, and a third layer of apple, reserving the butter for the crumbs which go over the top. If the apples are quite sour the lemon-juice is not necessary; otherwise, squeeze the lemon in a coffee-cup (the ordinary size holds two gills), fill it with cold water, and pour over the apple; then cover the apple with the remainder of the bread, either crumbed or grated; spot it with the rest of the butter. Bake very slowly for two hours, keeping it covered after the first half hour.

PIE-PLANT CHARLOTTE.

Peel the pie-plant and cut it in bits an inch long; butter a baking-dish, put in a layer of bread crumbs, then a layer of pie-plant well covered with sugar, another layer of bread crumbs, and so on until the dish is filled, having the last layer of bread crumbs dotted with small bits of butter. If preferred, the bread may be cut in thin slices and buttered. Allow a pound of sugar to a pound of pie-plant. Bake very slowly for an hour and a half. It may be turned from the dish and served with a boiled custard poured around it.

Cherry, currant, raspberry, and gooseberry charlottes, are all excellent. They are better lukewarm, than cold or hot.

QUINCE PUDDING.

Three quinces weighing about one pound.

Three ounces of butter.

Eight ounces of sugar.

Two light, dried biscuits weighing three ounces.

One quart of milk.

Three eggs.

Peel, quarter, and core the quinces, put them in a pudding-dish and steam until tender; then pour off the juice which has come from them and press them through the colander on the butter, that the heat may soften it. If difficult to press all of the quince through the colander, use a little of the milk to thin it. Roll the biscuit with the rolling-pin, and add them to the quince with the sugar, the beaten eggs, and the milk; pour it in a pudding-dish, and put it in the oven; when it begins to bake, say in five minutes, stir it gently but thoroughly, for a moment, with a spoon.

This may be eaten either hot or cold; if hot, serve with "Fairy Butter"; if cold, with sugar and cream.

DRIED PEACH PUDDING.

Three quarters of a pound of flour.

One pint of dried peaches.

Three gills of beef suet.

One teaspoonful of salt.

Cold water.

Chop the peaches and suet, mix them with the flour and salt; add water to stick the ingredients together in as stiff a dough as can be easily made with a spoon; tie it in a cloth, leaving room to swell, and steam or boil from three to four hours. To be eaten with wine sauce.

BOLSTER.

Make a crust with baking-powder or like soda biscuit (page 300), roll it out half an inch thick, spread with any kind of preserved fruit to within three inches of the edge; fold the sides over the fruit, then begin at the end and roll it in the form of a bolster; place it on a buttered plate and steam it from forty-five to sixty minutes. When served, pass a knife under it and slide it on a platter. To be eaten with "Fairy Butter" or sugar and cream.

DRIED FRUIT PUDDING.

Ten ounces of bread crumbs.
Ten ounces of brown sugar.
Eight ounces of chopped suet.
Four ounces of dried cherries.
Four ounces of dried peaches.
Half a nutmeg.
One teaspoonful of mace.
One orange.
Three eggs.

Soak the fruit over night in just water enough to cover it. In the morning take it from the water with the hand, thus avoiding any grit that may have settled at the bottom; drain it, and partially dry it in a towel. Beat the eggs and add the grated rind and juice of the orange; pour this over all the other ingredients; mix well, and tie the pudding in a cloth, leaving very little room for it to swell; steam it three hours. The cloth requires neither flour nor butter; the pudding may be plunged for an instant in cold water when taken from the steamer. To be eaten with a rich sauce.

COLLEGE DUMPLINGS.

Half a pound of bread crumbs.
Three gills of cold milk.
Two ounces of butter.
Four ounces of brown sugar.
One teaspoonful of cinnamon.
Half a teaspoonful of cloves. Two ounces of sliced citron.
The rind of one lemon. One quarter of a pound of raisins.
Three eggs. One quarter of a pound of currants.

Break the bread in small crumbs, do not grate it, pour two thirds of the milk over it, and let it soak fifteen minutes or more; melt the butter in the rest, add that with the spice, fruit, sugar, and eggs, adding the whites beaten to a stiff froth; bake it in buttered cups. This quantity is sufficient for ten. When served, turn them upside down on a platter, and sift sugar over them; they are eaten with a liquid sauce. If a softer batter is preferred, use one pint of milk instead of three gills.

PLUM PUDDING.

E. W.

One pound of stoned raisins.
One pound of bread crumbs.
Half a pound of suet, chopped fine.
Quarter of a pound of citron.
One gill of wine or brandy, or the rind and juice of a lemon.
Two and a half gills of sugar.
Half a pint of milk.
Half a nutmeg.
One teaspoonful of mace.
Eight eggs.

Beat the yolks thoroughly and stir in the milk, add all the other ingredients leaving the whites of the eggs to go in last, having been whisked to a stiff froth; mix well, tie it in a cloth, and boil six hours. Turn the pudding occasionally, and keep the kettle supplied with boiling water. To be eaten with sauce.

ENGLISH PLUM PUDDING.

Two and a half pints of bread.
Two and a half pints of suet.
Three pints of raisins.
Half a pint of brown sugar.
Half a gill of brandy.
One teaspoonful of ginger.
An eggshell of flour.
A little salt.
Ten eggs, less four whites.

Boil five or six hours, leaving a little room for swelling. A number of these may be made at once; they will keep through the winter, hung in a cold, dry place.

MRS. POTTER'S PUDDING.

Three quarters of a pound of bread crumbs.
One half of a pound of raisins.
Two ounces of butter.
Two ounces of brown sugar.
One gill of milk.
Three eggs.

Chop the raisins, roll them with the rolling-pin or stone them; reserve a few of the largest to stone, open, and stick to the inside of the mould; these may be arranged in rows, diamonds, or circles, as they

will easily adhere if the mould is well-buttered, and the *inside* of the raisin put next it. Beat the eggs until light, melt the butter in the milk, and add the sugar; when a little cooled pour it on the eggs, and pour the whole over the bread crumbs. Mix it thoroughly, put it in the mould, and steam it an hour or longer. To be eaten with sauce.

WARRENER'S PUDDING.

One pint and three gills of flour.
Half a pint of sweet milk.
Half a pint of chopped suet.
Half a pint of chopped raisins.
Half a pint of molasses.
Three quarters of a teaspoonful of soda.

Mix well together, adding the soda dissolved in a little of the milk before putting in all of the flour. Boil or steam it in a mould or bag for three hours. To be eaten with sauce.

EVE'S PUDDING.

Six ounces of grated bread.
Six ounces of sifted sugar.
Six ounces of chopped apple.
Six ounces or more of raisins.
Six ounces of suet.
A little nutmeg and salt.
Six eggs.

Beat the eggs until light, add all the other ingredients, and mix thoroughly; tie the pudding in a cloth, or put it in a mould, and steam from three to five hours. To be eaten with sauce.

A PLAINER EVE'S PUDDING.

Four ounces of butter or finely-chopped suet.
Half a pint of chopped sour apples.
Half a pint of bread crumbs.
Half a pint of stoned raisins.
Half a pint of brown sugar.
Half a teaspoonful of cinnamon.
Half a teaspoonful of allspice.
Half a nutmeg grated.
Four eggs.

Cream the butter and beat it with the sugar; add the well-beaten eggs, spices, apples, and bread.

If suet is used beat the eggs first, add the sugar, suet, etc.; mix thoroughly; put it in a buttered mould and steam, or boil it from three to five hours. To be eaten with a wine sauce.

CROÛTES AUX ABRICOTS.

Halve and stone some apricots; place each half with the inside uppermost upon a thin, square piece of bread; fit them in the bottom of a well-buttered dish, lay a piece of butter on each, sprinkle them with sugar, and bake for half an hour in a moderate oven; when done, arrange carefully in a dish, pour over them the syrup they made in cooking, and serve hot. Peaches, large plums, and pears may be done thus.

CABINET PUDDING.

One quart of rich boiled custard, flavored with half a gill of wine, or with vanilla.

Two ounces of raisins.

Two ounces of candied peaches, or apricots cut small.

Two ounces of cherries.

One ounce of currants.

Butter a plain mould and put a round of paper at the bottom, then a layer a quarter of an inch deep of the mixed fruit, on this a layer of finger biscuit or sliced sponge cake; continue this until the mould is two thirds full, then pour in the hot custard slowly; cover the mould, let it stand a few minutes, and then steam it from twenty to thirty minutes. Turn the pudding from the mould, and serve hot, with sauce.

This quantity will fill two one-and-a-half-pint moulds.

A COLD CABINET PUDDING.

Prepare a cream blanc-mange, and before it is stiff put a little in a mould and let it run all over to leave a thin coating; then ornament it with candied cherries, fill the mould loosely with firm, preserved fruits, macaroons, and crumbed sponge cake soaked in wine, and a little citron cut very thin; then pour in slowly the liquid blanc-mange until the mould is full. Let it stand in a cold place all night, to become very firm.

COCOANUT PUDDING.

One quart of milk.

Half a pint of bread crumbs.

Half a pint of desiccated cocoanut.

One and a half gills of sugar.

One ounce of butter.

Half a teaspoonful of salt.

Four eggs.

Scald the milk over boiling water; put the bread and cocoanut in

the baking-dish; beat the eggs, add the butter and salt, and pour the hot milk over them; stir, and pour it in the baking-dish, mix well, wipe the edge of the dish, and place it in a pan of hot water in a moderate oven. After fifteen minutes stir it thoroughly; allow about an hour for baking. Try the pudding by shaking the dish; if it does not move take it out at once. To be eaten cold.

TRANSPARENT PUDDING.

Rub half a pound of butter with one pound of sugar; add one tablespoonful of rose-water and half a grated nutmeg; beat the yolks of eight eggs with the butter and sugar, whisk the whites to a dry froth. Butter a baking-dish, cover the bottom with slices of sponge cake, spread with marmalade or sweetmeats, pour in the mixture, and bake in a moderate oven. Make a *méringue* of the whites of four eggs beaten stiff and four tablespoonfuls of sugar, flavor with bitter almond, spread it over the pudding, and leave it in a quick oven for a moment to brown slightly; a few sweet almonds blanched and finely shredded may be added to the *méringue*.

MARLBOROUGH PUDDING.

Quarter of a pound of butter.
Half a pound of stale sponge cake crumbed.
Six ounces of sugar.
Six large pippins.
One small nutmeg grated.
The grated rind and juice of one large lemon.
Six eggs.
Pare, core, and quarter the apples; stew them in very little water;

when soft but not broken, drain, and mash them smooth with the butter; when quite cold add the sugar, sponge cake, nutmeg, and lemon alternately; then whisk the eggs until very thick, and stir in gradually; mix all well together, then put it in a buttered dish, and bake in rather a quick oven three quarters of an hour. When done, turn from the dish, sift white sugar over it, if liked, and ornament with thin slices of citron.

BURNETT PUDDING.

HUDSON, N. Y.

Line a pudding-dish with rich paste. Pare and core six sour apples, and stew gently until tender, not allowing them to break; place them in the dish, fill them with sugar, stoned raisins, and bits of citron, and grate a little nutmeg and the rind of a fresh lemon over them. Cream ten ounces of butter, add the same weight of powdered sugar and eight beaten eggs, beat all together, and stir in one gill of milk; put it over boiling water, and stir until of the consistency of boiled custard; pour this over the apples, and bake half an hour.

BEAULIEU PUDDING.

One lemon.
Two ounces of candied lemon-peel cut fine.
Three ounces of sugar.
Six ounces of flour.
Six ounces of butter.
Six bitter almonds cut in shreds.
Ten sweet almonds cut in shreds.
Four eggs.

Cream the butter, add the sugar and the yolks of the eggs; beat until very light. Beat the whites of the eggs to a stiff froth, add the

lemon-peel and almonds, the rind and juice of the lemon to the sugar, and add them alternately with the flour; stir lightly, drop in buttered gem or patty-pans, and put them in the oven. When baked, turn them upside down and serve on a napkin. To be eaten with a liquid sauce.

TIP TOP PUDDING.

Five ounces of coffee sugar.
One ounce of butter.
One quart of cold new milk.
One pint of stale bread crumbed.
One lemon.
Four tablespoonfuls of powdered sugar.
Four eggs. A small tumbler of currant jelly.

Grate the lemon-rind and crumb the bread; beat the yolks of the eggs in the pudding-dish; add gradually the sugar, lemon-rind, and creamed butter, add the milk and bread alternately. See that the edge of the dish is clean, then put it in a slow oven; when it is "set," that is, so firm that it does not move when the dish is shaken, take it out and let it cool, unless it is to be eaten hot. Half an hour before using it beat the whites of the eggs to a stiff froth, adding the fine sugar, and enough of the lemon-juice to flavor it. Put this on the pudding in a mass and smooth it over with a knife, or drop it from the spoon, leaving an uneven surface, but covering the jelly; then brown it in the upper part of the oven. To be eaten hot or cold.

DELMONICO PUDDING.

M. V. P.

One quart and one gill of milk.
One gill of corn-starch.

Eight ounces of sugar.

Two teaspoonfuls of vanilla.

Five eggs.

Put the quart of milk in a two-quart basin that will fit in the top of a saucepan, which must be two thirds full of boiling water. Beat the yolks of the eggs and add five ounces of the sugar and the vanilla. Mix the starch with the gill of milk, and stir it in the yolks and sugar; when the milk has a froth or film over the top, pour it on the eggs, mix well, then pour it in the basin over the boiling water, and stir until it is thick as pound-cake batter, pour it in the dish in which it is to be served, and when nearly cold make the *méringue* to cover it; beat the whites of the eggs to a stiff froth, continue beating while you add the remainder of the sugar. This may be put on the pudding in a mass, and smoothed over with a knife, or dropped from the spoon and left in little peaks over the top; but care must be taken that the pudding is entirely concealed by the icing. Place it in a hot oven for a few minutes to brown, keeping close watch lest it burn. It must be served cold; it is very good eaten alone, but with cream will be found most delicious.

CHOCOLATE MÉRINGUE.

Two ounces of sweetened chocolate.

Three eggs, the whites whisked to a stiff froth.

Three ounces of sugar, to be beaten with the yolks.

Four tablespoonfuls of sugar added to the stiff whites.

Half a teaspoonful of vanilla.

Three tablespoonfuls of corn-starch.

One pint of milk.

Dissolve the corn-starch in two tablespoonfuls of the milk; put the broken chocolate in a one-quart tin basin over boiling water, and nearly

cover it with some of the milk; as it heats, mash, dissolve, and stir it until perfectly smooth; add the rest of the milk gradually, and when it is scalding pour in the starch, and stir until it thickens; then add the yolks and sugar, and stir until much thicker than boiled custard; set it aside, and when a little cooled beat in the vanilla and pour it in a glass dish. When *cold*, and just before serving, cover it with the *méringue* (the whites of the eggs and sugar) dropped by spoonfuls and left standing in peaks; brown by holding a hot shovel over it.

SPONGE PUDDING.

One pint of milk.
Two ounces of butter.
Two ounces of flour.
Two ounces of sugar.
One teaspoonful of vanilla.
Three eggs.

Put the milk in a two-quart basin that will fit in the top of a sauce-pan, one third full of boiling water. Rub the butter, flour, and sugar well together, and stir the milk gradually with them; pour all in the basin, and stir until it is a thick batter; then take it off and let it cool. Beat the yolks well, and add them to the batter, then beat the whites to a stiff froth, and mix them gently in; pour it in a pudding-dish, place it in a pan of water, and bake three quarters of an hour. To be eaten hot with wine sauce.

PASTE PUDDING.

One quart of milk.
Three ounces of butter.
One gill of sugar.

One gill of raisins.

Five eggs.

Mix one egg, slightly beaten in flour, as stiff as paste can be rolled; roll very thin, and cut in narrow, cord-like strips, two or three inches long. Put the butter and sugar into the milk and boil; when boiling hot drop in the paste, which swells and rises to the top; then add the raisins; grate nutmeg over the top, or flavor with vanilla, let the milk cool, and then add the remainder of the eggs well beaten. Bake about half an hour. The pudding should be creamy like soft custard and the paste should not settle. Unless the milk is boiling hot when the paste is added it will not be good. To be eaten hot or cold.

GERMAN PUFFS (For Dessert with Sauce.)

One pound of flour.

Two ounces of butter.

One pint of milk.

Half a teaspoonful of salt.

Four eggs.

Warm the milk, and melt the butter in it; beat the yolks of the eggs very light, and when the milk is so cool that it will not cook the eggs, stir it in; add the salt and flour; whisk the whites of the eggs to a stiff froth; mix them gently in the batter. Bake in patty-pans or gem-pans.

JIM CROW.

MARYLAND.

Put New Orleans molasses in a frying-pan and let it boil until thickened, when it should be half an inch deep; slice bread as for the table, remove the crust, and cut in squares or oblong pieces; butter, and

lay them in the boiling molasses, and let them become crisp; take them from the syrup, pile on a platter, and serve hot. No sauce is required.

JENNY LINDS.

Two gills of flour.
Two gills of milk.
Half a teaspoonful of salt.
One egg.

Beat the egg thoroughly, add half of the milk, the salt, and the flour; beat well, then stir in the rest of the milk. Bake in patty pans, and serve with a liquid sauce.

PAIN PERDU.

Half a pound of bread.
Half a pint of boiling milk.
Three tablespoonfuls of sugar.
The rind of half a lemon.
One egg.
Grated bread.

Put the milk, lemon-peel, and sugar over boiling water. Cut the bread in slices two thirds of an inch thick, and cut off the crust evenly and divide the slice in two or three regular pieces; lay them in a milk-pan, or on any surface so large that they need not lie one upon the other, and pour the milk over them; in a few minutes turn the pieces, then let them stand half an hour or more; beat the egg in a saucer, dip a piece of the bread in it, and then in the bread crumbs, lay it in the frying-basket and sink it in hot lard. Serve in a platter on a napkin, standing in two rows, two or three inches apart, and

meeting at the top like a miniature roof. To be eaten with a liquid wine sauce.

LEMON DUMPLINGS.

Half a pound of grated bread.

Quarter of a pound of suet chopped fine.

Quarter of a pound of sugar.

One lemon; squeeze the juice on the sugar, and chop the rest very fine.

One large apple (Spitzenberg or Greening) grated.

Two even tablespoonfuls of flour.

Three well-beaten eggs.

Mix all thoroughly together, tie in square pieces of cotton cloth, drop in boiling water, and boil three quarters of an hour, with a tin plate under them to prevent their sticking to the kettle. This quantity makes eight dumplings. Serve with "Fairy Butter" made with brown sugar.

APPLE FRITTERS.

One and a quarter pounds of flour.

One and a half pints of milk.

Four eggs.

Beat the yolks very light, add the milk and flour; whisk the whites to a stiff froth, and stir them in very gently. Peel and core the apples, cut them in two and slice them across, and as you fry the fritters, put a piece in the spoonful of batter; if preferred, the apple may be chopped fine and scattered in the batter just before frying. Fry in lard an inch and a half deep in the frying-pan.

For convenience' sake, this batter may be mixed in the morning. It keeps three days in cold weather.

COQUETTES.

One ounce of butter.
One pint of flour.
One pint of boiling water.
Five eggs.

Put the flour in a saucepan and throw the water over it, mixing well; put it on the fire, and when the flour is well cooked take it off and cool, then beat in the eggs one by one. Drop the batter in bits two thirds the size of an egg, in deep hot lard, and when done serve like fritters. The batter requires a great deal of hard beating, both *before* and *when* the eggs are put in; but the coquettes are so beautiful and delicious one is repaid for all the trouble of making them.

SOUZENS.

MRS. FAIRCHILD.

Half a pound of flour.
Half a pound of butter.
One pint of water.
Twelve eggs.

Put the water in a saucepan; when it boils add the butter and let it boil a minute or two, then add the flour, stirring hard all the time, and let it remain a few moments to cook thoroughly; then take it from the fire, and break in the eggs, one by one, beating very hard. Bake in little patty-pans well greased, for fifteen or twenty minutes. The oven should not be opened while they are baking.

These cakes are eaten cold for dessert, with fresh fruit and cream, or with sweetmeats.

FRITTERS À LA FOLILE.

Quarter of a pound of butter.
Quarter of a pound of white sugar.
One pint of flour.
One pint of water.
Half a vanilla bean.
Five eggs.

Split the bean and put it in a saucepan with the water, butter, and sugar; when they boil mix in the flour very smoothly. Take it from the fire, and when cool remove the bean, add the eggs, one at a time, beating very hard. Fry the fritters by dropping the batter in small quantities in deep, hot lard; they puff beautifully and are delicious. Serve with sugar sifted over them. They are eaten without sauce.

These may be made with but three eggs, or with six.

INDIAN FRITTERS.

One pint of meal.
One pint of milk.
Two gills of flour.
One teaspoonful of salt.
Four eggs.

Beat the yolks very light, add the milk, salt, meal, and flour; beat hard, then whisk the whites of the eggs to a stiff froth, and mix them very lightly through the batter. Fry in lard an inch and a half deep in the frying-pan.

POTATO FRITTERS.

Three quarters of a pound of potato *purée*.
One ounce of flour.
Two ounces of butter.
Three ounces of sugar.
The juice and grated rind of half a lemon.
Two eggs.

While the potato is warm mix the butter with it; add the sugar, butter, lemon, and flour; break the eggs over these ingredients, and beat the whole until very light; fry in lard barely deep enough to cover them in a frying-pan. Serve them piled on a platter and sprinkled with sugar.

BOILED INDIAN PUDDING.

Pour three pints of scalding milk on one pint and one gill of corn-meal; stir well, add half a pint of molasses, half a pint of chopped suet, one and a half even teaspoonfuls of salt, and two well-beaten eggs. Dip the bag in cold water, wring it dry, and spread thinly with lard or butter; pour in the batter, and tie the bag very tight, leaving room for the pudding to swell about one fourth; plunge it in boiling water, and keep it boiling, turning the pudding occasionally, from three to four hours. To be eaten with a maple syrup sauce.

SAUCES FOR PUDDINGS, Etc.

FROM the current receipts I have adopted I do not reject wine nor, in many cases, brandy; but am happy to be able to give substitutes for them, which, although they do not impart so fine a flavor, have, nevertheless, the merit of being attended with no danger of harm.

FAIRY BUTTER.

Four ounces of butter.

Five ounces of powdered sugar.

The grated rind and juice of half a lemon.

Cream the butter thoroughly, and add the sugar gradually, beating hard and fast, until it is so light that a million fairies may nestle in its cells; add the lemon, and beat three minutes more. To be served *piled*, as it falls from the spoon,—not smoothed for all the world, for that would seal the hiding-places.

GOLDEN SAUCE.

Four ounces of butter.

Seven ounces of powdered sugar.

One gill of wine.

Two gills of cream.

Half a nutmeg.

The yolks of six eggs.

Scald the cream in a two-quart basin over boiling water; beat the butter, sugar, and eggs together; add the nutmeg, pour the hot cream

over them, then pour all in the basin over the boiling water, add the wine, and stir until it thickens.

CREAM SAUCE.

One pint of cream, three ounces of brown sugar, and half a small nutmeg grated.

WINE SAUCE.

HAGERSTOWN, MD.

One pint of sugar, half a pint of softened butter beaten to a froth; boil two gills of wine with one gill of water, and pour them boiling on the sugar and butter, stirring fast. Nutmeg to taste. A gill of sweet cream stirred in after the wine, is an improvement.

WINE SAUCE.

MARYLAND.

The yolks of two eggs beaten with four tablespoonfuls of brown sugar and a quarter of a pound of butter. When thoroughly mixed put on the stove and stir until it thickens; add half a gill of wine.

MAPLE SUGAR SAUCE.

Half a pound of maple sugar.

Quarter of a pound of butter.

Half a gill of hot water.

Crack the sugar in very small bits, that it may dissolve quickly; let it simmer a few moments until clear; take it from the fire, and stir in the butter cut small; pour it in the sauce-boat, and serve.

REXFORD SAUCE.

Rub two ounces of butter with an even tablespoonful of flour; stir in half a pint of brown sugar and half a gill of boiled cider; add a gill of boiling water, mix well, let it simmer a few moments, then serve hot.

ALMOND SAUCE.

Blanch and pound one and a half ounces of sweet almonds and four bitter almonds; put them in a saucepan with half a pint of cream and one and a quarter ounces of sugar; add the yolks of two eggs well beaten, and stir over boiling water until of the right consistency. It may be flavored with extract of bitter almond, if more convenient.

LEMON SAUCE.

Cream two ounces of butter, and stir in half a pint of powdered sugar, the juice and grated rind of half a lemon, a tablespoonful of flour, and one egg; beat all well together until very light, then add a gill of boiling water. If not as thick as liked, it may be stirred over the fire for a short time.

SAUCE WITH NEITHER BUTTER NOR CREAM.

Two eggs.

Half a pint of fine sugar.

Half a gill of milk.

Flavoring to the taste.

Place the milk over boiling water; when scalding put in the sugar and yolks beaten together, and stir until thick as boiled custard; set it aside, and when cool add the flavoring; just before serving whisk the whites to a stiff froth, and mix them lightly through the sauce.

CREAMY SAUCE FOR PUDDINGS.

Half a pound of brown sugar.
Four ounces of butter.
Four tablespoonfuls of sweet cream.
One lemon, or wine to flavor.

Take a *two-quart* bowl for beating the sauce, as that saves all anxiety as to its going over the edge. Stir the butter to a cream, with a small wooden spoon, add by degrees the sugar and cream, beating them until very light, then the juice and grated rind of a lemon, or wine to the taste. Place the bowl in the top of a kettle, one third or half full of boiling water; when melted to a thick, creamy froth set it aside, but keep it hot until required.

HOME SYRUP FOR BUCKWHEAT CAKES.

Some of the tempting amber syrups so often seen during the season of buckwheat cakes are said to be very deleterious. In corn-starch factories the refuse is made into syrup by the chemical action of strong sulphuric acid, and such syrup is said to be very injurious to the teeth and stomach. This acid may be detected in syrup by putting a little of it in half a cup of strong black tea which has been boiled; it will turn it black. Pure and delicious syrups are easily made. Pour half a pint of boiling water on one pound of sugar, either the white crushed, or the sparkling, yellow sugar; put it on the fire, boil, and skim thoroughly, then bottle and cork.

MAPLE SYRUP MADE FROM THE SUGAR.

One pound of maple sugar.
Two gills of boiling water.

Cut the sugar in bits, and put it in a saucepan with the water; let it dissolve without boiling, then boil and skim. When cold, it is ready for the table.

CARAMEL FOR CUSTARDS.

One and a half pounds of moist, brown sugar.

Half a pint of hot water.

Put half a pound of the sugar in a small iron frying-pan or in a small iron kettle (one with a rounding bottom is more convenient), let it heat gradually, then stir it with a knife or flat stick until it is melted and like a smooth batter; the color should be but slightly changed; add the water by slow degrees, mixing thoroughly; let it simmer a few minutes, while you scrape down the sugar that adheres to the sides of the kettle; then stir in the pound of sugar, and when dissolved let it boil and become clear; place it on the ice, and when chilled it is ready to pour over a cold steamed custard, turned from the mould.

SUGARS.

For baked custard,
" mince pie,
" squash pie,
" fruit-cake,
" gingerbread,
" most Indian puddings,
use brown sugar.

For all light-colored cakes,
" icing,
" floating-island,
" blanc-mange,
" Méringues,
" whips,
use powdered sugar.

For pudding sauce, use powdered or brown sugar.

For sweetmeats, jelly, and raspberry vinegar, use granulated sugar.

DISHES FOR DESSERT.

BLANC-MANGE.

One ounce of Cooper's isinglass.
Five ounces of sugar.
One quart of cream.
Two teaspoonfuls of vanilla.

Cover the isinglass with a pint or more of cold water, and let it stand two hours. If shred gelatine is used put it in a tea-cup, cover with three fourths of a gill of cold water, and soak it one hour; it absorbs the water. Sweeten and flavor the cream; take the isinglass from the water, lay it for a moment in a towel, and then melt it thoroughly in a tin cup over boiling water; stir it in the cream, wet the moulds, pour it in, and place on the ice.

Blanc-mange may be colored green with spinach-juice and pink with scoke-berry. Half-pint moulds are very pretty made in this way: Tilt the moulds in a pan of snow or pounded ice; color one fourth of the blanc-mange a pretty pink and another fourth a bright green; wet the moulds and pour a little in each, coming nearly to the top of the mould, and not covering more than two thirds of the bottom. Keep the uncolored blanc-mange in so warm a place that it will not harden, and when the pink and green are stiff, place the moulds upright, and fill them with the white.

If the design of the mould is in fruit or roses, the fruit may be green and the roses pink; if in corn, some of the blanc-mange may be colored yellow by adding a little saffron.

EUGÉNIE BLANC-MANGE.

Five ounces of sugar.

Three ounces or three *heaping* tablespoonfuls of corn-starch.

One quart of milk.

Two teaspoonfuls of vanilla.

A pinch of salt.

The whites of four eggs beaten to a stiff froth.

Put the milk over boiling water with the salt and sugar; mix the corn-starch with three tablespoonfuls of cold milk, and when the quart of milk is hot pour it in, and stir until it is a thick batter. Have the eggs beaten to a stiff froth, pour the hot corn-starch on them, and mix well; add the vanilla, pour in moulds wet with cold water, and place them on ice. In serving, turn it from the mould, and pour around it this custard.

Put one pint of milk in a basin over boiling water; mix in a tea-cup, two even teaspoonfuls of corn-starch with two of cold milk; beat in the four yolks and two and a half ounces of sugar; when the milk is hot pour part of it in the cup and stir well; pour it back in the basin, and stir until thick as desired. Put it on the ice to chill thoroughly.

FARINA BLANC-MANGE.

One quart of new milk.

Three ounces of farina.

A quarter of a teaspoonful of salt.

Put the milk over boiling water, having reserved a few spoonfuls in which to mix the farina; when there is a film over the milk add the farina and salt, and stir until it is quite a thick batter; then pour in a

mould rinsed with cold water. To be eaten cold with sugar and cream, or boiled custard.

SAGO BLANC-MANGE.

Half a pint of pearl sago, boiled in one quart of milk, or milk and water, until perfectly soft, then stir in two well-beaten eggs, and pour it into a mould wet with cold water. It may be eaten warm with "Fairy Butter"; if preferred cold, boil the rind of half a lemon with the sago, and when soft add four ounces of sugar.

OSWEGO BLANC-MANGE.

Three ounces or one and a half gills of corn-starch.

One quart of milk.

One gill of sugar.

One quarter of a teaspoonful of salt.

Two teaspoonfuls of vanilla.

Put the milk, lacking one gill, with which the corn-starch must be mixed, over boiling water; when scalding add the starch, salt, and sugar, and stir until it is a smooth, thick batter; let it remain over the boiling water for five minutes, then beat in the vanilla, pour it in a mould wet with cold water, and leave it to cool. To be served cold, with sugar and cream.

RICE IN MOULDS.

Quarter of a pound of rice.

One pint of cold water.

One pint of new milk.

One teaspoonful of salt.

Wash the rice thoroughly, rubbing it between the hands in several waters; pour off the water and put it in a saucepan with the pint of

water and the salt; cover, and let it boil until holes come in the top; add the milk, and keep it covered for ten minutes; stir occasionally, being careful not to break the grains, and let it boil moderately until the milk is thick enough to prevent the rice from settling. When you think it is done set it for a moment on the table, stir it up thoroughly, but gently; then, if the rice settles, it requires more boiling; if sufficiently cooked, let it cool in the saucepan for ten or fifteen minutes; there should be a creamy substance around every grain, and the form, when taken from the mould, should be barely stiff enough to stand. This quantity will fill a mould holding a pint and a half; wet the mould in cold water, fill, and place it on the ice. It may be eaten with sugar, cream, and a little nutmeg. It may also be served in two half-pint forms on a platter, with rich custard an inch deep around them.

When properly prepared, there can hardly be a nicer dessert than this; but it is so often a miserable failure, an unpalatable, stiff mass, that one might cut with a knife, or uncooked rice, with milk oozing from it, that I have taken great pains to learn the exact proportions and mode of preparation.

As the rice is first boiled in water, it may be boiled in the milk without the precaution of putting the saucepan over water; but it requires watching.

RICE À LA MARQUISE.

Boil rice after the above rule, with the addition of three ounces of sugar; fill the mould and chill it thoroughly in ice. When served, pour over and around it vanilla ice-cream, which has been stirred and thawed to the consistency of a very thick batter.

SWEETHEART.

Boil rice as above; fill the mould about one fifth its depth; let this and the rice that remains in the saucepan become nearly cold; then put several layers of rich sweetmeats, from which the syrup has been drained, in the centre of the mould, leaving the space of an inch all around it; this space must be filled evenly with rice from the saucepan; and above the sweetmeats there must be a layer of rice an inch deep; place the mould on the ice. When the form is turned from the mould it is snowy white, giving no suspicion of its contents.

GELBE SPEISE.

Half a pound of sugar.
One ounce of gelatine.
Two ounces of thinly sliced citron.
Two ounces of stoned raisins.
One large lemon.
The yolks of nine eggs.
The whites of five eggs.

Soak the gelatine two hours or overnight in one quart of cold water, and under a slight weight to prevent its floating; when it is soaked beat the yolks of the eggs, and add to them the sugar, with the juice and grated rind of the lemon. Take the gelatine from the water, put it in a two-quart tin pail, and pour over it one pint of boiling water; add the sugar and yolks in this way: stir with them half the contents of the pail, then put the spoon in the pail and stir while you pour it back again; put the pail in a kettle of hot water on the fire, and stir until it is as thick as boiled custard; put it in a cold place, and when it has become like thick batter beat the whites of the eggs to a stiff froth, and add them with the fruit. Beat all thoroughly together, and

pour in moulds that have been wet in cold water. This quantity fills two pint-moulds. The receipt for this dish, sent from Vienna, gives no directions for cutting the raisins and citron. I have tried the raisins whole and the citron in large slices, and have also tried them both finely cut. The latter is more palatable, the former, more showy.

WHIPPED CREAM.

One pint of thin cream.

One and a quarter gills of fine sugar.

One gill of wine.

Mix the ingredients in a large bowl, and churn with the whip-churn; as the froth rises skim it off into the dish in which it is to be served, until the dish is full and the froth rises above the top. The top of the cream may be ornamented with kisses, or macaroons.

ORANGE CREAM.

Three gills of cream.

Two gills of sugar.

One gill of orange-juice.

The grated rind of one orange.

Half an ounce of Cox's gelatine.

The yolks of two eggs.

Soak the gelatine half an hour in half a gill of cold water; soak the orange-rind half an hour in the orange-juice; melt the gelatine in the basin in which it was soaked, over boiling water, add the juice and rind, and when quite hot the yolks beaten with the sugar; stir until it thickens, add the cream, and strain into a mould wet with cold water. To be served cold.

COFFEE CREAM.

Half an ounce of Cox's gelatine.
One gill of strong coffee.
One gill of sugar.
Three gills of cream.

Soak the gelatine half an hour in half a gill of cold water, then place it over boiling water and add the hot coffee and sugar; when dissolved, take it from the fire, stir in the cold cream, and strain it in a mould that has been wet with cold water.

CHOCOLATE CREAM.

Mix together two ounces of scraped chocolate, three eggs, four ounces of sugar, and a pint of milk; stir over boiling water until of a smooth and creamy consistency. Toast slices of any light, common cake, lay them on a hot dish, and pour the hot cream over them.

RUSSIAN CREAM.

One quart of milk.
Five ounces of sugar.
One ounce of Cooper's isinglass.
Two teaspoonfuls of vanilla.
Four eggs.

Soak the isinglass two hours in cold water; put the milk in a two-quart basin in the top of a saucepan two thirds full of boiling water; beat the yolks of the eggs and add the sugar. When the milk is scalded pour it on the eggs and sugar, stirring them together; return it to the basin, drain the isinglass, put it with the milk, and stir until it thickens; add the vanilla, and when cold and partly stiffened whisk

the whites of the eggs to a stiff froth, and beat them thoroughly through the custard; pour in moulds rinsed with cold water, and place them on the ice. When ready to serve, loosen the edge, lay a small platter over the mould, and turn it upside down; shake the mould if the cream does not come out easily, but be careful to keep it in the centre of the platter.

BAVARIAN CREAM.

One quart of cream.

Five ounces of sugar.

One ounce of Cooper's isinglass.

Two teaspoonfuls of vanilla or half a vanilla bean.

The yolks of four eggs.

Soak the isinglass two hours in cold water; make a custard (see p. 461) of a pint of the cream and the yolks of the eggs, drain the water from the isinglass, and stir it in the hot custard before it is taken from the fire. While the custard is cooling whip the other pint of the cream to a froth, laying it on a sieve. When the custard is perfectly cold and quite thick, stir in the whipped cream gradually; beat all well together, pour in moulds, and set on the ice.

FRUIT CREAM.

A rich cream blanc-mange, poured over sweetmeats in a glass dish.

EGLANTINE.

One ounce of Cooper's isinglass.

Five ounces of sugar.

One quart of milk.

Two teaspoonfuls of vanilla or one of rose-water.

Four eggs.

Soak the isinglass two hours in cold water; put the milk to boil over hot water; beat the eggs, add the sugar When there is a froth or scum over the milk, pour it on the eggs, stirring them together; put them over the boiling water, add the isinglass *drained* from the water, and stir until it thickens; flavor, pour in moulds, and set them on the ice.

ALMOND CREAM.

One pint of milk.

One pint of cream.

Five ounces of sugar.

Three ounces of sweet almonds.

A quarter of an ounce of bitter almonds.

One ounce of isinglass.

The yolks of two eggs.

Cover the isinglass with cold water, and soak two hours; blanch the almonds and pound them to a smooth paste, adding a few drops of milk, now and then, to prevent their oiling; put the milk over boiling water with a small bit of lemon-peel and let it scald for ten minutes; beat the yolks and pour the hot milk on them, add the almonds, and rub and press the whole through a sieve; add the sugar and cream, take the isinglass from the water, melt it, and stir it in. Rinse moulds with cold water, strain the cream into them, and place on ice.

VANILLA CREAM RENVÉRSÉE.

One pint of cream.

Two and a half ounces of sugar.

One and a half teaspoonfuls of vanilla or half a vanilla bean.

One egg and the yolks of six.

Put the cream over boiling water to scald; if the bean is used, split it and lay it in the cream; beat the eggs, add the sugar, and when the cream is ready stir it in and scrape in it the seeds from the bean, removing the pod. Butter a mould that holds about one and a half pints; pour in the cream, and place it in a deep saucepan, with hot water about two thirds the depth of the mould; cover the saucepan, and place it where it will be hot as possible without boiling. By shaking the mould, and touching the cream with the finger, you will know when it is stiffened. Leave it in the mould until served, when it must be thoroughly chilled. Turn it from the mould on a platter or a shallow glass dish and pour over it a rich vanilla custard, or a caramel. (See page 437.)

GINGER CREAM.

Two ounces of preserved ginger, cut in small thin pieces.

Half an ounce of isinglass.

One pint of cream.

One tablespoonful of sugar.

Two and a half tablespoonfuls of ginger syrup.

The yolks of three eggs.

Soak the isinglass two hours in cold water; put the cream in a basin over boiling water; beat the eggs, and when the milk is scalding hot, pour it on them; stir, and return it to the basin, where it must be stirred until it thickens. Take the isinglass from the water, melt it, and add it to the cream. In cooling stir the cream occasionally, and when it has become so thick as to prevent the ginger from settling, wet the moulds, and pour it in. Place on the ice. To be eaten with or without cream.

CARAMEL CREAM.

LOCHLAND.

One ounce of brown sugar.
One pint of cream.
Half a gill of caramel (page 437).
One egg, and the yolks of three.

Scald the cream, add the caramel, beat the eggs, stir in the hot cream, and add the sugar; pour in a buttered mould, place it in a saucepan with hot water about two thirds the depth of the mould; cover both the mould and saucepan, keep the water as near boiling as possible; when stiffened let it cool, then place it on the ice. It should be made several hours before it is required. It may be served on a platter with a vanilla custard poured around it, or it may be placed on a fringed napkin, and eaten with cream.

ARROWROOT IN A MOULD, WITH MACAROONS.

Two ounces of arrowroot.
Two and a half ounces of sugar.
Two ounces of candied fruit.
Half a pint of cream.
Half a pint of milk.
One dozen macaroons.

Put the cream and one half of the milk over boiling water; mix the arrowroot smooth in the rest of the milk, add the sugar and vanilla, and when the cream is hot, stir them in; cook until thick as mush; stir in the fruit, which, if larger than cherries, should be cut. Pour in a mould wet with cold water. When cold, turn it out and ornament with whole macaroons; they adhere easily and may be arranged to suit the fancy,

either over the entire mould or in one or two diagonal rows across it. Serve on a platter with thick boiled custard poured around it. When milk is used instead of cream add one ounce of butter.

HAMBURG CREAM.

Three quarters of a pound of sugar.

Three lemons.

Ten eggs.

Stir the grated rind of the lemons, the juice and sugar together; beat the yolks of the eggs in a saucepan that will fit over another in which there must be boiling water; add the lemon and sugar; beat the whites to a stiff froth, then put the yolks, etc., over the boiling water, and stir until as thick as boiled custard; pour it hot on the whites, beat well, and place on the ice. Serve in glasses.

TAPIOCA CREAM.

Two ounces of tapioca, soaked over night in one gill of cold water.

Boil one quart of milk, add the tapioca, let it boil; add the yolks of three eggs, beaten with half a pint of crushed sugar; boil, and stir until like thick custard; season and pour in the dish; when cold, cover with the whites of the eggs beaten to a stiff froth with four tablespoonfuls of sugar. Brown lightly. To be eaten cold.

ITALIAN CREAM.

One quart of rich, sweet cream.

Seven ounces of fine sugar.

Half an ounce of Cooper's isinglass.

The grated rind and juice of two lemons.

Break the isinglass, and soak it two hours in half a pint of cold water; mix the lemon-rind and juice with the sugar, then add the cream, and leave it in a cold place for an hour; strain it through a sieve, and beat it with an egg-beater until thick, but not stiff. It is well to do this in a large pitcher which can be kept partly covered, and so save much spattering. Take the isinglass from the water, dry it slightly in a towel, put it in a bowl in the top of the boiling tea-kettle, and let it dissolve, stirring occasionally, then cool, and beat it in the cream; pour it in wet moulds, and place on the ice. Allow three hours for stiffening.

LEMON CREAM.

One pint of warm water.

Three lemons.

Six eggs.

Throw the thin yellow rind of two of the lemons into the water with the juice of the three, and sugar to taste. As lemons vary in size and in juiciness, the exact quantity of sugar cannot be given. Ordinary lemons require three gills. It will be quite safe to begin with that quantity; more can easily be added. Beat the whites to a dry froth, then the yolks, and beat both together; pour in gradually, while beating, the other ingredients; put all in a basin over boiling water, and stir until thick as boiled custard; strain it in a pitcher; when cool, place on the ice. Serve in glasses.

RENNET IN WINE.

Cut a fresh or dried rennet in strips two inches long and half an inch wide; if a dried rennet is used it must be soaked until it has no taste of the salt which was used in drying. Put the pieces in a quart

bottle and fill it with sherry; in two or three days it will be ready to use. When the wine is exhausted the bottle may be filled again and again.

SLIP.

Warm to about blood-heat a quart of fresh milk with a gill of fine sugar; have ready in a cup two tablespoonfuls of the rennet wine (see above rule) and a teaspoonful of vanilla ; pour the milk in the dish in which it is to be served; place the thermometer in it, and when it has fallen to 94° pour in the rennet and stir gently to mix it ; then leave it, and it will stiffen in a few minutes, when it may be placed on ice until wanted. If preferred, it may be poured in cups with a little nutmeg grated over the top. After a little experience the thermometer may be dispensed with, and the temperature of the milk tested by the finger. Liquid rennet can be bought, and is very good, but in using it the milk requires more flavoring than with the rennet wine.

LEMON CHEESE.

One pound of loaf sugar.

Quarter of a pound of butter.

The juice of three lemons and the grated rind of two.

Six eggs, leaving out the whites of two.

Put all in a saucepan and stir gently over a slow fire until the mixture becomes thick and looks like honey. It will keep a year if closely tied and kept in a cool place. It may also be baked in small patty-pans lined with pastry ; these are often kept for many weeks, and reheated when used.

CHARLOTTE RUSSE.

One quart of cream.
One pint of milk.
One ounce of Cooper's isinglass.
Six ounces of sugar.
Half a vanilla bean.
Four eggs.
Sponge cake.

Cover the isinglass with cold water, place a slight weight upon it to prevent its floating, and let it soak two hours. Line moulds with thin strips of sponge cake, sticking the edges together with the white of egg ; if liked, the strips may be from both the outside and inside of the cake, arranged in alternate bands of yellow and brown. Scald the milk over boiling water, beat the yolks and add the sugar, pour the hot milk on them, take the isinglass from the water, and lay it in the hot custard ; then stir the whole over the boiling water until a little thickened and put it aside to cool. Whip the cream in a deep bowl, and lay the froth on the shallow side of the sieve. Return to the bowl the cream that has drained from the sieve, and whip as much of it as possible ; the little that cannot be whipped may be added to the custard.

When the custard is not only cool, but quite thick, beat it very thoroughly with the whipped cream ; then pour it in the moulds and place on ice.

BEATEN CREAM.

Place a five-quart bowl in a pan of pounded ice ; pour in it a pint of rich cream much thicker than that used at table ; beat it with an egg-beater or spoon half an hour, or until thick and stiff; then sift in, beating gently, a gill of powdered sugar and half a teaspoonful of vanilla,

or as little as will flavor it. This may be used with sponge-cake for charlotte russe, and for cream cakes and *éclairs;* it is also very good over a cold pudding with small bits of fresh pineapple, stiff currant-jelly, or stewed citron stirred in lightly; or cut the citron in strips one fourth as large around as a common lead-pencil and an inch long, and when the cream is spread over the pudding, stick them in the top *à la* porcupine. Use the Dover Egg-Beater for beating the cream.

APPLE MÉRINGUE.

Pare, quarter, and stew sour apples, rub them through the colander, season with sugar and lemon; fill a dish one third full with this: For a large dish take the whites of six eggs, for a small one, three or four; beat them to a stiff froth, season with lemon and sugar, spread it over the apple, and brown lightly. To be eaten cold with custard or cream. Rich stewed prunes, left whole, make a delightful *méringue.*

TAPIOCA AND APPLES.

Soak half a pint of tapioca several hours, or overnight, in half a pint of cold water; cover the bottom of a baking-dish with cored sour apples; fill them with sugar, and bake until tender and well browned. Put the tapioca on the fire with the rind of a lemon, cut thin, and half a pint of cold water; when boiling add another half pint of boiling water, a gill of sugar, and the juice of the lemon; boil a moment, pour it over the apples, and bake half an hour, or longer.

TAPIOCA AND CANNED PEACHES.

Soak half a pint of tapioca several hours, or overnight, in half a pint of cold water. Fill a baking-dish about two thirds its depth with the peaches taken from the syrup, sprinkle with sugar, and bake from

twenty to thirty minutes; add half a pint of peach syrup to the tapioca, and when it boils add one gill of boiling water and one gill of sugar; when clear pour it over the peaches and bake slowly for half an hour. If eaten cold, serve with sugar and cream; if hot, with "Fairy Butter."

CHANTILLY CAKE.

Bake a cake in a mould; when cold take a very sharp knife, and cut out the centre, leaving a crust of an inch or more on the sides and bottom; throw in half a gill of wine; then put in a layer of preserved fruit, and fill with cold boiled custard; put whipped cream over the top.

AMBROSIA.

HAMPTON.

One pound of sponge cake.

Two ounces of almonds.

One pint of boiled custard, hot.

Half a pint of preserved fruits.

Prepare the nuts, of which there may be two or three kinds, blanch and shred the almonds, drain the fruit from the syrup; it must be rich preserved fruit, and may be of various kinds, including a little ginger.

Slice the cake, lay it in a shallow dish, and pour the custard over it. When cold, wet two smooth forms or bowls, holding about one pint each; put in a layer of cake, a sprinkling of shred almonds, and bits of fruit, then another layer of cake, almonds, and fruit, and cover with cake. Let it stand on ice for an hour, then serve.

SHELDINA.

Line a dish with sponge cake and fill it with a cold boiled vanilla custard, made of six yolks and two whites of eggs; lay slices of cake

over the top, beat the four whites to a stiff froth, sweeten, flavor with lemon, cover the cake with it, brown in the oven, and serve cold.

CLINTON PLACE TRIFLE.

One pint of boiled custard.
Two gills of wine.
Two ounces of sugar.
The whites of six eggs.
The juice of half a lemon.
Preserved strawberries.
Sponge cake.

Take a glass dish holding about three pints and line it with slices of the cake; cover with a thin coating of boiled custard, then a layer of the strawberries, another of cake, custard, and fruit; then cover with cake. Pour the wine over the whole; beat the whites of the eggs to a stiff froth, and add the sugar and lemon-juice, then put it in *peaks* over the entire dish.

SNOW DRIFT.

One pint of milk.
Two strips or one half ounce of isinglass.
Ten ounces of crushed sugar.
Five eggs.
The juice of two large lemons.

Soak the isinglass two hours, or overnight, in a quart of cold water, with a little weight to keep it from rising; take it from the cold water and pour over it one pint of boiling water; add the sugar and lemon-juice; put it on the ice; when partly stiffened beat the whites of four eggs to a stiff froth; beat all thoroughly together, pour it in moulds

wet with cold water, and place them on the ice. Serve with a boiled custard, made of the four yolks and one egg, and the milk.

RUBY UNDER THE SNOW.

Half a pint of tapioca.
Half a pint of currant-jelly.
One and a half pints of cold water.
Four ounces of sugar.
Two teaspoonfuls of scoke-berry syrup.
The rind and juice of one lemon.

Soak the tapioca overnight in half a pint of water; add the lemon-rind, cut like an apple-paring, and the pint of water; let it simmer until clear, take out the lemon, and stir in all the other ingredients; let it simmer a few moments, then pour it in a large pudding-dish or in two small glass dishes; when cold, cover it with either of the following *snows:* the stiff-beaten whites of four eggs with three ounces of sugar, added gradually, and flavored with a little fresh lemon; or one pint of thick, sweet cream with two and a half ounces of sugar mixed with a little lemon-juice, and beaten until stiff. The ruby should be ice-cold when covered, and may then be returned to the ice for half an hour.

NESSLERODE PUDDING, OR PLUM PUDDING GLACÉ.

Take a tin mould of whatever size may be desired, with a perfectly tight-fitting cover; cut the entire crust from *bakers'* sponge cake, slice it in pieces about half an inch thick, and soak them in wine; fit a layer of this in the bottom of the mould and cover it with a single layer of fruit, put in bit by bit; raisins and currants may be used with preserved, candied, or brandied fruits; cover this with cake, and so on until the

cake is nearly even with the top of the mould, having the upper layer of fruit; leave a little space between the pile of cake and the sides of the mould. Have ready a rich chocolate custard; dissolve in it two even tablespoonfuls of gelatine, having soaked it for half an hour; allow this much to a quart of custard. When the custard is cold, fill the mould with it, cover it tight, and pack it in a tub of salt and ice prepared as for freezing ice-cream; leave it undisturbed for ten or twelve hours; when the pudding is taken from the mould pour over it a pint of whipped cream. This makes a beautiful and delicious dish for the dinner or supper table.

CROUTADE OF MACAROONS.

Dissolve half an ounce of gum-arabic in two tablespoonfuls of boiling water, then stir in one tablespoonful of powdered sugar, and let it simmer very slowly until almost stiff. Butter the outside of a plain tin mould, and turn it upside down on a plate; put a weight on the top to keep it firm; cover it with macaroons, beginning at the lower part; stick them together with the gum-arabic; when one row is formed, a string may be tied around to keep it in place until dry; then make another row, sticking the macaroons together, and to the first row. When finished and dry, it may be placed over a mould of ice-cream, or may be filled with whipped cream, or with floating island.

If difficult to cover the entire mould, a cover may be made by sticking five macaroons around one, and when dry it may be placed over the top of the mould. If preferred, the cream or island may rise in a peak above the macaroons, in which case it requires no cover.

Since writing the above I have tried the Dover Egg-Beater for beating cream to the consistency of Charlotte Russe, and am happy to say that it works like a charm. There is but little, if any, spattering, and the cream becomes thick in far less time than with the ordinary beater.

CUSTARDS.

It requires great care to make a nice boiled custard, because of its liability to curdle. I used to consider a curdled custard "a hopeless case." Trying my hand one day in Berlin, to my despair, the custard assumed that most alarming appearance. Frau Friedel seeing my dilemma, cried out, "*Der quirl, der quirl!*" Of this I knew nothing, and had no faith that anything less than a miracle could restore the beautiful smoothness of the milk. "*Der quirl*," however, was brought, and with a few twirls between the palms of the brisk little Frau, proved itself a magic wand "to make the rough places smooth." It is a stick some twelve or fourteen inches long with a wooden end, resembling a churn-dasher, about five inches in circumference. It is used by the Germans in preparing chocolate and in mixing puddings. It may also be used in making salad dressing of egg and hot vinegar.

BOILED CUSTARD, NO. 1.

One quart of milk.

Five ounces of sugar.

Eight eggs, leaving out the whites of six.

Two teaspoonfuls of extract of vanilla or half a vanilla bean.

A pinch of salt.

Select a saucepan, in the top of which a two-quart basin will fit firmly; have the saucepan two thirds full of boiling water, adjust the basin, and put in it the milk, sugar, and salt; beat the eggs thoroughly, and when the milk is boiling hot (this will be indicated by a froth or film over the top) pour half of it on the eggs, mix well, and pour it back into the rest of the milk in the basin which is over the boiling water, and stir constantly to prevent curdling. When thick as desired, pour it at once through a strainer in a pitcher; it curdles if allowed to

remain in the hot basin; add the vanilla, and when thoroughly cold (in summer it should be placed on the ice) serve it either in a dish or in cups or glasses, three or four of which, on a dining-plate, are a very pretty addition to a dessert.

If the vanilla bean is used, put it in the cold milk, and when thoroughly heated and soaked, split and scrape it, but do not take it out until the custard is served.

A plainer custard may be made with four eggs instead of eight to a quart of milk.

BOILED CUSTARD WITH CORN-STARCH, NO. 2.

One quart of milk.
One tablespoonful of corn-starch.
Two teaspoonfuls of vanilla.
Five ounces of sugar.
Three eggs.
A pinch of salt.

Put the quart of milk, having taken out three tablespoonfuls for mixing the corn-starch, over boiling water with the sugar and salt; beat the eggs, and add to them the smoothly-mixed starch; when the milk is ready, proceed according to directions given in the preceding receipt.

CHOCOLATE CUSTARD.

This may be made after either of the above rules, with the addition of four ounces of sweetened chocolate. Break it in half a dozen pieces, put it over the boiling water, hardly covered with milk; mash, and stir it perfectly smooth, then add the rest of the milk, and proceed as above.

BAKED CUSTARD AND FLOATING ISLAND.

Put one quart of scalding milk on six well-beaten eggs and five ounces of sugar; flavor with vanilla, pour it in a baking-dish, and bake in a slow oven. When cold, spread a layer of floating island (page 464) over it with small strips of stiff currant-jelly through it, or cover it with little peaks of the plain floating island.

OMELETTE SOUFFLÉE.

The whites of six eggs.
The yolks of three eggs.
The grated rind of half a lemon.
Three ounces of sugar.

Beat the yolks with the sugar and lemon until very light; whisk the whites to a stiff froth and mix them lightly with the yolks; butter a round dish slightly, throw in the whole, smooth with a knife; make an incision with a spoon-handle an inch deep all around the edge of the omelette; bake ten minutes and serve *immediately*, not delaying a moment.

ALMOND CUSTARDS.

Four ounces of sweet almonds.
Two and a half ounces of sugar.
One pint of cream.
One teaspoonful of rose-water.
The yolks of four eggs.

Blanch the almonds and beat them to a smooth paste with a tablespoonful of water (using a few drops occasionally); add the rose-water to the cream, the beaten yolks, almonds, and sugar, place it over boiling water, and stir until it thickens. Serve in cups.

FLOATING ISLAND, NO. 1.

One tumbler of currant jelly.

One pint of powdered sugar.

Five eggs.

Beat the whites of the eggs very stiff before putting in the jelly, then beat well, add the sugar gradually and beat it perfectly stiff; chili it thoroughly on the ice; serve in a glass dish half filled with cold milk; cover it with the island in spoonfuls standing in peaks. To be eaten with cream.

FLOATING ISLAND, NO. 2.

Beat the whites of three eggs to a stiff froth, and beat in gradually a tumbler of currant jelly and a gill of powdered sugar; continue beating until perfectly stiff. Serve as in the above rule.

FLOATING ISLAND OF FRESH RASPBERRIES.

Crush a pint of very ripe red raspberries with a gill of sugar; beat the whites of four eggs to a stiff froth and add gradually a gill of powdered sugar; press the raspberries through a fine strainer to avoid the seeds, and by degrees beat in the juice with the egg and sugar until so stiff that it stands in peaks.

CARAMEL CUSTARD.

MRS. JOHN STEBBINS.

Melt one pint of brown sugar to a liquid, in a frying-pan, and stir it very slowly into three pints of boiling milk; pour this on seven well-beaten eggs, mix well, pour in cups placed in a dripping-pan one fourth full of hot water, and bake in a moderate oven until when tried with a knife the custard will not adhere to it.

JELLIES.

CALF'S FOOT JELLY.

Boil four calves' feet (three and a quarter pounds) in four quarts of water slowly, until the water is reduced one half, strain through a cloth laid in the colander, and put it away; the next day remove all the fat, and to one quart of the clear jelly add one pint of wine, one pound of sugar, four lemons (the rind pared like an apple), the slightly-beaten whites, and crushed shells of four eggs; boil fifteen minutes without stirring; when a thick scum rises, take it off, and keep it skimmed, then throw in a cup of cold water; let it boil three or four minutes, skim, strain, pour it into moulds wet with cold water, and place them in the refrigerator.

LEMON JELLY.

One pound of sugar.

One and a half pints of boiling water.

One ounce of isinglass, soaked two hours or more in half a pint of cold water.

Half a gill of wine.

The juice and grated rind of three lemons.

Pour the boiling water on the isinglass, stir it, and add the other ingredients, then pour it in moulds wet with cold water.

WINE JELLY.

MRS. MONTGOMERY.

One box of Cox's gelatine.

One and a half pounds of sugar.

Two quarts of water.
One pint of wine.
Two lemons

Pour one pint of cold water on the gelatine and the rind of the lemons ; let it stand an hour, then add three pints of boiling water, the sugar, wine, and lemon-juice ; strain it and put in moulds, which must be placed on ice unless the weather is so cold that the jelly will stiffen in the open air.

STRAWBERRY JELLY.

[SEE STRAWBERRY ACID, PAGE 523.]

Strain a quart of the acid and warm it over a vessel of hot water, adding to it one ounce of gelatine which has been dissolved in as little water as possible ; mix well and pour into moulds. In hot weather take one and a half ounces of gelatine.

ORANGE JELLY.

One pound of sugar.
Half a pint and about two thirds of a gill of strained orange-juice.
Three gills of boiling water.
The strained juice of two lemons.
The rind of two oranges.
One ounce of Cooper's isinglass.

Soak the isinglass in cold water two hours, taking care that it does not float; boil the orange peel in a pint of water until enough of the flavor is extracted; this must be decided by the taste, as some like it quite bitter. Put the lemon-juice in the gill measure, fill it up with orange-juice, and put it with the half pint of juice on the sugar. Take the isinglass from the water, lay it for a moment on a towel, then put it

in a two-quart tin basin with three gills from the water boiling with the orange peel; add the sugar, etc., stir well, and let it heat gradually, and when just ready to boil strain it through a towel, and pour it into moulds wet with cold water.

ORANGE JELLY, NO. 2.

One box of Cox's gelatine soaked one hour in one pint of cold water; add one pint of boiling water, one pound of sugar, and one pint of sour orange-juice; pour in moulds rinsed in cold water.

COFFEE JELLY.

One pint of clear coffee as strong as it is generally drank; sugar to taste. Pour one gill of cold water on half an ounce of Cox's gelatine and let it soak fifteen minutes; pour off the water, and put the gelatine, when well dissolved, in the hot coffee; wet a mould and pour it in through a strainer.

LADY MARY'S JELLY.

Put half a pint of calf's foot jelly in a mould that has been rinsed with cold water; when stiff and firm place on it a small bunch of fine hothouse grapes, and above them two peaches and a nectarine, placing them very carefully, remembering that the whole is reversed when turned from the mould. When the fruit is tastefully arranged add jelly that is partly formed; pour it in slowly on both sides the fruit, being sure that it fills all the interstices; let it reach the top of the fruit; above this place two or three small, glossy vine-leaves, and add a little jelly to keep them firm, and fill the mould; it must be carefully turned out. It may, perhaps, be loosened with a knife, or the mould may be wrapped for a moment in a towel wrung from hot water. If

in this last mode a little melted jelly should settle around the form, when served, absorb it with a soft napkin. Lady Mary would probably allow the fruit to be varied at pleasure. Beautiful plums might be used, or large, firm strawberries; nothing, however, from which the juice would come.

PEACHES À LA UDE.

Make a syrup of a pound of sugar and half a pint of water; when boiled and skimmed place in it five or six fine large peaches peeled and halved with the blanched kernels; let them boil gently until clear, being careful not to break them; skim them from the syrup and leave them to drain; squeeze the juice of six lemons and add to the syrup with gelatine which has been soaked half an hour and melted over boiling water; it must be used in the proportion of one ounce to a quart of syrup. Wet a mould, pour in the jelly to the depth of half an inch, and let it harden on the ice; then fill the mould with alternate layers of the peaches and half-formed jelly. Place it on the ice and do not disturb it until perfectly stiff.

MACEDOINE OF FRUIT.

Wine jelly and fruit in alternate layers frozen together; the fruit may be of any or of all sorts, and may be candied or preserved, or the slices of pear, apple, etc., may be boiled in syrup and then drained. The mould must be filled after the jelly has begun to form, but before it is stiff, and the first layer should be of jelly. When filled place the mould in salt and ice prepared as for freezing an ice-cream; cover closely and let it remain several hours.

ORIENTAL JELLY.

This consists of red and yellow jellies placed irregularly in small quantities in the same mould with bits of quince.

One box of Cox's gelatine.
One and a half pounds of sugar.
Two quarts of water.
One pint of wine.
One slightly heaped tablespoonful of dried saffron flowers.
One and a half teaspoonfuls of scoke-berry syrup.
The pared rind and juice of two lemons.
Pieces of canned quince.

Pour one pint of cold water on the gelatine and let it stand an hour; drain the juice thoroughly from the quince and lay the pieces in a napkin; add two pints of boiling water to the gelatine, the lemon-peel and juice, the sugar and wine; dissolve thoroughly, and let it stand while the saffron steeps a few minutes in two gills of water; then take out the lemon-peel, and divide the jelly in two equal parts; each part now requires two gills of water. If the measure of saffron water falls short, make it up with boiling water, and add it to one half of the jelly, making it a bright yellow; to the other half add two gills of boiling water and the scoke-berry juice to make it a deep red; place these jellies on ice until they are so stiffened that you can barely take up a heaped tablespoonful, then wet a mould, lay in two tablespoonfuls of one color and then of the other, putting in each a strip of quince about an inch long and half an inch wide. In this way fill the mould, and place it at once on the ice.

GREEN MELON IN JELLY.

Have a large and a small melon mould, also one pint of cream blanc-mange not stiffened, and one quart of clear calf's-foot jelly not stiffened; fill the small mould, having wet it, with the blanc-mange, colored green with spinach-juice; wet the large one, and pour in clear calf's-foot

jelly, leaving room for the green melon to stand on it, and be even with the top. The next day, or when both are perfectly stiff, have the rest of the jelly but partly formed; take the green melon from the mould and lay it with the top down on the centre of the jelly, and, keeping it in place, pour in all around it the soft jelly, and place the mould on ice. Blanc-mange eggs may also be placed in moulds of jelly.

AN EXQUISITE DISH FOR EASTER.

Calf's-foot jelly.

Preserved straws of lemon.

Blanc-mange moulded in egg-shells.

Color the jelly a bright yellow by steeping a small quantity of dried saffron leaves in the water. Pare the lemon as thin as possible, in bits about a finger long and the width of a common straw; boil them in water until tender, then throw them in a rich syrup, and boil until clear.

Make a blanc-mange of cream, divide it in three, color one third pink with pokeberry-syrup, one green with spinach, or pistache, and leave the other white. Make a hole half an inch in diameter in the side of the egg-shell near the large end, and pour out the egg, after breaking the yolk with a skewer; wash the shells and let them drain, then lay them in a basin of sawdust or salt, to steady them, and pour in the blanc-mange, through a cruet-funnel, very slowly, to avoid air-bubbles, and place the pan in the refrigerator; this should be done several hours before they are wanted. When ready to serve, break the jelly, and form a mass of it, about the size and shape of a hen's nest, in a round, flat dish; lay the lemon-peel, irregularly like straws, over the edge of the nest; remove the shells carefully from the eggs and complete the dish by laying them on the jelly.

ICES.

FOR FREEZING ICES.

One part coarse table salt.

Two parts ice broken the size of a walnut.

Pack the cream-pail firmly above the height of the cream. For three pints of cream, pour over the ice in the freezer one and a half pints of water, and for every additional quart of cream add half a pint of water, *after* the packing.

TO FREEZE CREAM WITHOUT A FREEZER.

If one wishes to freeze a pint or quart of cream when there is no freezer at hand, it may be done in a tin pail in from twenty to thirty minutes. Put the cream in a two-quart tin pail and cover it; mix coarse salt with finely-pounded ice or snow, in the proportion of one third salt; put a quart of it in an ordinary wooden pail, place the tin pail in the centre, and pack it firmly with the freezing mixture to within an inch of the top; then remove the cover and stir with a wooden spoon, constantly detaching the frozen cream from the bottom and sides of the pail, until the whole is stiff; smooth it over the top, replace the cover, pour off the water, repack, cover the whole closely with a piece of carpet, and leave it for an hour or two in as cool a place as can be found. In winter the pail may stand on a chair in the kitchen while the cream is being stirred, in summer in any shady place in the open air.

This mode gives one the pleasure of seeing the freezing process, which is concealed in patent freezers.

PETERBORO ICE-CREAM.

Three quarts of cream, not very rich.

One pound of granulated sugar.

One vanilla bean.

Steep the bean in a little of the cream, break and scrape it well to get the full flavor, mix thoroughly with the cream and sugar, then pour it in the packed freezer, and freeze it. The pod of the bean may be rinsed, left to dry, and used in flavoring boiled custard.

LEMON ICE-CREAM.

To two quarts of sour cream (it must be cream that has soured quickly) take one of sweet cream, one pound and a half of sugar, the juice and rind of one lemon; cut the rind thin, and steep it ten or fifteen minutes in half a pint of the sweet cream over boiling water; strain, cool, and add it to the rest. Put it in the freezer, and set it in ice an hour before freezing.

ICE-CREAM.

Mrs. Swift.

Put one pound of sugar, a vanilla bean split, and two quarts of milk over boiling water; beat six eggs with half a pound of sugar and add to the milk when hot; cook until a little thickened, take it off, and when cold add one quart of rich cream, whip it briskly for a few moments, and freeze it.

ICE-CREAM (CORN-STARCH).

Three pints of milk and cream together, reserving a little for mixing the starch.

Ten ounces of sugar.

Four even tablespoonfuls of corn-starch.

Vanilla extract or bean.

Four eggs, the whites beaten stiff.

Let the milk and cream scald over boiling water, add the starch, the beaten yolks, and the sugar; when the custard adheres well to the spoon add the whites of the eggs and take it from the fire, flavor, and when cold freeze. If the vanilla bean is preferred to the extract, it must be boiled and scraped in the milk.

ICE-CREAM (MAIZENA).

Two quarts of milk.

One quart of cream, beaten until thick.

One and a quarter pounds of sugar.

Three tablespoonfuls of maizena.

Vanilla bean or extract.

The whites of four eggs, beaten stiff.

Put the milk over boiling water, having reserved enough for mixing the maizena smooth, which must be added when the milk is hot, when cooked add the sugar and let it cool; have the cream on ice and salt for an hour, then beat it with the egg-beater until thick, add the whites of the eggs, which should be cold as possible when the cream is ready; beat up quickly, flavor with vanilla, and freeze as fast as possible.

CARAMEL ICE-CREAM.

One and a half pounds of brown sugar.

Three quarts of cream.

One pint of boiling milk.

Put the sugar in an iron frying-pan on the fire and stir until it is a liquid, being careful not to let it become too dark; stir it in the milk, strain it, and when cool pour it in the cream, which it both flavors and sweetens. To be frozen like vanilla cream.

CHOCOLATE ICE-CREAM.

Three quarts of cream.

One and a half pints of sugar.

One gill of boiling water.

Half a pound of Maillard's or other sweetened chocolate.

Break the chocolate into eight or ten pieces, put it in a small saucepan with the water, and stir it over a slow fire until dissolved and smooth; add by degrees a pint of the cream, then the sugar, and when well mixed the rest of the cream, and strain it into the freezer.

COFFEE ICE-CREAM.

Half a pint of very strong, clear coffee.

One pint of sugar.

Three pints of cream.

One tablespoonful of arrowroot.

Scald one pint of the cream and stir in the arrowroot, mixed smooth in a little cold cream; add the sugar and coffee, and when cold the rest of the cream.

Or, pour a pint of cream on one pint of hot roasted Mocha coffee, cover, and let it scald five minutes over boiling water; then let it stand ten minutes, strain it into a pint of cold cream, heat it, and pour it on four eggs well beaten with three quarters of a pound of sugar. When cold, freeze.

TEA ICE-CREAM.

Pour a pint of cream on half a gill of *Old Hyson*, cover, and let it scald over boiling water a few minutes; take it from the fire and let it stand five minutes, strain it into a pint of cold cream, put it over the boiling water, and when *scalding* mix it gradually with four eggs well beaten with three quarters of a pound of sugar. When cold, freeze.

ICE-CREAM DIPLOMAT.

In a tin, brick-shaped mould put a layer of strawberry cream half an inch deep, and fill the mould with vanilla cream, dropping in here and there a little candied fruit. Pack the mould in salt and ice until thoroughly frozen.

TUTTE FRUTTE.

A rich vanilla cream with candied cherries, raisins, currants, and citron. The fruit must be added when the cream is nearly frozen.

PEACH ICE-CREAM.

Select rich, ripe peaches, peel and mash them to a pulp; make them very sweet (they will not require more than a pound of sugar to a pound of fruit, probably not as much), and add to every pint a pint of cream. Remember in using sugar that much sweetness is lost in the freezing. Coddled apples may be used instead of peaches.

PINEAPPLE ICE-CREAM.

Choose a very ripe pineapple, pare it, take out all the eyes, then grate it, and make after the above rule.

STRAWBERRIES FRAPPÉES.

Line a mould with vanilla ice-cream, fill the centre with fresh strawberries, cover with ice-cream; cover the mould securely, and pack it in the freezer with pounded ice and salt; let it remain from half to three quarters of an hour and serve. The fruit must not be frozen, but thoroughly chilled. Ripe peaches peeled and cut are delicious used in this way.

STRAWBERRY ICE-CREAM.

Mrs. W.

Pour a quart of scalding milk on a well-beaten egg and an even tablespoonful of corn-starch mixed smooth in a little cold milk; stir it over boiling water until it begins to thicken; when cold mix it with a pint of strawberries that have been mashed with a half a pound of sugar and rubbed through the colander; freeze as usual.

STRAWBERRY ICE-CREAM.

Mash with a potato-pounder in an earthen bowl one quart of strawberries with one pound of sugar; rub it through the colander, add one quart of sweet cream, and freeze. Very ripe peaches or coddled apples may be used instead of strawberries.

CITRON ICE.

Make two quarts of rich lemonade well flavored with the rind; this may be done by grating two or three of the lemons and leaving the rind for a short time in the water; or if lump-sugar is used rub some of the pieces over the lemons to extract the flavor; if the grated rind is used, the lemonade must be strained before putting in the citron. Slice enough citron thin and small to fill loosely a half-pint measure, and

throw it in the lemonade; put it on the fire and boil for a moment, or if made the previous evening it requires no boiling. Beat the whites of three eggs to a stiff froth and add the above, beginning with very little, and adding the whole gradually, when it is ready to freeze. Preserved water-melon may take the place of citron.

CURRANT ICE.

To one pint of currant-juice add one pound of sugar and one pint of water; when partly frozen add the whites of three eggs whisked to a stiff froth.

STRAWBERRY ICE.

Crush two quarts of strawberries with two pounds of sugar; let them stand an hour or more, squeeze them in a straining cloth, pressing out all the juice; add to it an equal measure of water, and when half frozen add the whisked whites of eggs in the proportion of three to a quart.

ORANGE ICE.

Grate the rind of four oranges and steep it ten minutes in a pint and a gill of water; strain a pint of the water on one pound of sugar, add a pint of orange-juice, and when cold pour it in the freezer, and freeze; when half frozen add the whites of four eggs whisked to a stiff froth.

LEMON ICE.

To one pint of lemon-juice add one quart of sugar and one quart of water in which the thin rind of three lemons has been steeped until highly flavored; when partly frozen add the whites of four eggs beaten to a stiff froth.

PINEAPPLE ICE.

Pare good, ripe pineapples and cut out the eyes; grate them and pass the pulp through the colander; to one quart of this add one and a quarter pounds of sugar and one pint of water; whisk the whites of two eggs to a stiff froth and add the above little by little, beating well to make them mix; freeze.

SNOW CREAM.

Add a quarter of a pound of sugar to half a pint of cream, and flavor highly with vanilla or lemon; if fresh lemon is used, more sugar will be required. Stir in newly-fallen snow until thick as ice cream. The syrup of any kind of sweetmeats may be used instead of cream. In either case the snow must not be added until just before serving.

SCOKE OR POKE BERRY.

This is very valuable for the beautiful color which its juice imparts to creams, ices, jellies, etc. It is a low, herbaceous plant with a reddish stalk and large clusters of very dark purplish berries.

When ripe, gather the fruit, put it in a porcelain kettle, and nearly cover with cold water; let it boil slowly until the skins break; strain it, and to a pint of the juice add one pound of sugar; boil it a few minutes, then bottle and seal.

In coloring a pint of cream, begin with half a teaspoonful, and add more if a darker shade is desired.

TO PREPARE PISTACHE NUTS FOR ICE-CREAM.

Pour boiling water over them; let them stand a few moments, drain, and cover again with boiling water, when the skins will slip off quite easily. They are then pounded to a paste in a mortar and mixed with the cream.

FRESH FRUITS.

HOW TO SERVE A WATER MELON.

Chill the melon on the ice; cover the inner part of the platter with fresh, clean grape-leaves; place the melon in the centre and cut it in two, letting the ends fall back to show the fine coloring of the pulp and seeds; at table it should be helped with a spoon, scooped out in symmetrical, egg-shaped pieces.

HOW TO CUT A PINEAPPLE.

Pare it carefully, and with the point of the knife take out all the eyes; then, with a silver fork, pick the fruit from the core in bits as large as an almond or Brazil nut; cover with sugar or not as preferred; sugar draws out the juice; place on ice in time to have it well chilled when served.

STRAWBERRIES.

Do not wash them unless absolutely necessary; but if it must be done, hold the shallow basket of *unhulled* strawberries close under the pump while you give them one good, generous *douche* which will pass at once through the basket, taking with it the dirt and grit which would otherwise have set your teeth on edge; let them drain and dry for a few moments undisturbed, then hull them, handling lightly as possible. Put no sugar over them; it draws out the juice and changes the character of the fruit. If the strawberries are not to be eaten for an hour or more, hang the basket in the refrigerator, and do not hull them until the last moment.

CHERRIES.

Gather them in clusters with a few leaves attached, and arrange them in a deep glass dish with large pieces of clear ice.

CURRANTS.

Look them over carefully, wash if necessary, and leave them to drain in the refrigerator. Serve with a piece of clear ice in the centre. Of a sultry summer morning nothing is more refreshing.

WHORTLEBERRIES.

Look them over carefully, taking out all that are past their prime, or not fully ripe; wash, drain, and serve for breakfast or tea.

PEACHES.

It is very important that they should all be perfectly ripe; better have a small dish of good peaches than a large dish spoiled by half a dozen peaches with a hard side. Pare them, cut in strips lengthwise, and serve at once; they become discolored if left standing.

AMBROSIA.

Six large oranges.
One cocoanut.
Sugar.

Peel and slice the oranges, taking out the seeds; pare and grate the cocoanut; put them in layers in a deep dish, strewing every layer with powdered sugar.

FRESH FRUIT SUGARED.

Select full, beautiful stems of the large red and white currants, and fine bunches of cherries; beat the white of an egg barely enough to break it; dip the fruit in the egg, then in powdered sugar, and leave it to dry on the shallow side of a sieve.

FRUITS.

Baked, Stewed, and Preserved.

APPLES FOR TEA.

Pare and core tart apples; fill the centre with sugar and a small bit of butter; put them in deep pie-plates with a little water, and bake until tender, basting occasionally with the syrup. To be eaten cold with sugar and cream.

BAKED SWEET APPLES.

For baking, no apple is equal to the Pound Sweeting. Never core sweet apples; wash them, put them in the oven with a little water in the pan, and bake them very slowly for hours. They are wonderfully rich and luscious when properly baked, but quite indifferent if taken from the oven even a *little* too soon. They should be a dark, rich brown, with a slight appearance of syrup over them.

BLACK CAPS.

Pare and core sour apples; stick four cloves in the top of each, fill the centre with sugar and bake them, with a little water, in deep pie-plates.

APPLES STEWED WITH CLOVES.

Two and a half pounds of Spitzenberg apples.
One pound of sugar.
One quart of water.
Cloves.

Put the sugar and water in a bright tin milk-pan. Peel and core the apples, sticking five cloves in every one. When the syrup is hot lay in the apples, cover, and let them boil until about done; then remove the cover that they may become clear, as they cook slowly and are exposed to the air.

BAKED APPLES FOR DINNER.

Quarter and core (do not pare) sour apples, put them in a baking dish, sprinkle with sugar, cover with small bits of butter, add water and bake until tender. For a dish holding three pints use a gill of sugar, a gill and a half of water, and butter the size of half an egg.

STEWED APPLES FOR DINNER.

Use Spitzenbergs or Greenings or any acid apple that will keep in form. Put a quart of water and three gills of sugar in a milk-pan on the range; when boiling add the apples, pared, quartered, and cored,—no more of them than will be nearly covered by the water; cover and boil slowly until almost done; then leave them uncovered, and as the pieces become tender, put them carefully one by one, the rounded sides up, in the dish in which they are to be served; some of the syrup may be poured over them.

FRIED APPLES FOR DINNER.

Use Spitzenbergs or Greenings; quarter and core, but do not pare them; have hot drippings ready in the frying-pan and lay in the apples, the skin side down; sprinkle with brown sugar, and when nearly cooked, turn and brown thoroughly. Drippings do not burn as readily as butter, and are better on that account.

CODDLED APPLE.

Wash unripe, dark-green, sour apples, and put them in a porcelain-lined kettle; cover with water, and let them boil until tender; pour them in a sieve and let them cool; throw away the water that drains from them; rub them through the sieve and add sugar to the taste; the apples should be so sour as to require a great deal. Serve cold, pouring it in the centre of the dish; leave it as it falls, do not smooth it, grate a little nutmeg over the top. To be eaten with sugar and cream.

BAKED PEACHES.

Wash the peaches (they need not be fully ripe), put them in a deep dish, sprinkle them well with sugar, cover, and bake until perfectly tender.

STEWED PEACHES.

Wipe peaches that are almost ripe, half cover them with water, cover the pan and stew until tender, adding sugar to the taste before they are quite done.

BAKED QUINCES.

Wash ripe quinces and core them; put them in an ordinary baking-dish with half a gill of water; fill the holes with sugar, and bake until thoroughly done.

STEAMED QUINCES.

Pare, quarter, and core very ripe quinces; put them in a deep dish and steam until perfectly tender; then slice them in the dish in which they are to be served, in layers sprinkled with sugar, and pour the juice over them. To be eaten cold.

DRIED SOUR APPLES, WITH DRIED BLACK RASPBERRIES.

Wash both very lightly, and soak (separately) over night in sufficient water to cover them. In the morning put the apples on the fire in the same water, adding more until well covered, and cover the kettle; when they begin to boil, shake and stir them gently to bring the lower pieces to the top, that they may stew evenly; when half done add the raspberries with the juice, and when the apples are tender put in sugar to the taste; let all simmer together half an hour, or until of a fine, rich color.

FRIED BANANAS.

J. J. D.

Peel ripe bananas, split them in two lengthwise, fry in butter, sprinkle with sugar, and serve for dessert.

STEWED CRANBERRIES.

Pick them over carefully and take out all that are defective; wash them well, and put them over the fire, more than covered with water; cover the saucepan, and stew until the skins are tender, adding more water if necessary; add a pound of sugar for every pound of cranberries, let them simmer ten or twelve minutes, then put them away in a bowl or wide-mouthed crock, and keep them covered.

BAKED PEARS.

Wash them, leave the stems on, put them in a two-quart stone crock with a gill of water and half a pint of brown sugar; cover the crock with a piece of dough (coarse flour and water), rolled about half an inch thick, or with the stone cover belonging to the crock; put them in the oven, and bake two hours or more; the time depends on the ripeness of the fruit.

STEWED PEARS.

They should be ripe but firm; pare them carefully, that they may be smooth as possible, and the stems unbroken; drop them in boiling water to which sugar has been added (one gill to a quart); the water should nearly cover the pears; cover the pan, and boil until perfectly tender.

If liked, part of a vanilla bean may be boiled with them, and more sugar added.

BARTLETT PEARS. (Canned.)

Ten pounds of fruit.

Two and a half pounds of sugar.

Two quarts of water.

Weigh the sugar and put it in the preserving-pan with the water, leaving it covered on the table. The fruit should be ripe and yellow, but perfectly firm; pare, halve, and core it, leaving the stem, when possible; sometimes it may be divided with the pear. Ten minutes before finishing this work put the pan on the stove, and when the syrup boils your fruit will be ready for it. Slide it in, all together, and let it boil, covered until nearly done; have a deep pan of boiling water on the stove, close by the pears, with a thin board in the bottom, on which are five glass quart-cans, half filled with water; as the fruit cooks, empty the cans and fill them. There will be specks in the syrup, little particles of the fruit that have boiled off; and to strain this without cooling the syrup, heat a small pitcher in boiling water, place it in the kettle with a little wire sieve in the top, and fill it with a ladle or teacup, then quickly fill and cover the cans. There will be perhaps a pint of syrup left, but that will do for pears, baked in a jar; or, if a thicker syrup is preferred, boil it down before filling the cans; while the syrup is boiling the covers

may be placed on the cans to keep the water from getting in, but they must not be screwed on.

Lay the rubber, rings, and glass covers on the cans while they are in the water, and give the metal ring a turn, then remove them to the table and screw tight. An hour or two later screw them again as tight as possible.

PEAR SWEETMEATS.

The pears must be ripe but firm; pare, halve, and core them, cover with water, and let them stew gently until tender. If lemon is liked with them, cut the rind as delicately as possible in long, thin, narrow strips, and boil it in clear water. If green ginger is preferred, scrape it thoroughly and boil it with the pears. Allow one lemon or half an ounce of ginger to a pound of fruit; make a syrup of three fourths of a pound of sugar to half a pint of water, using the water in which the pears were boiled; when boiled and skimmed, put in the fruit and boil until clear; boil the ginger or lemon-peel with the pears; if lemon is used, squeeze the juice in the syrup.

PIE-PLANT STEWED WITH ORANGE PEEL.

Pare an orange in long thin strips and boil until tender; add sugar to make a rich syrup, lay in pieces of pie-plant two or three inches long in a single layer, and stew gently until clear. When these are taken out another layer may be stewed. This makes a beautiful dish for dessert, ornamented with stars and crescents of puff paste. Allow one orange for two pounds of pie-plant.

PIE-PLANT FOR TEA.

Cut the stems into bits an inch long, put them in a baking-dish in layers with an equal weight of sugar, cover closely, and bake. It is said to be far better than *stewed* pie-plant.

PIE-PLANT CANNED.

Cut the pie-plant in pieces two inches long, put it over a slow fire with its weight in sugar; when the sugar is dissolved let it boil slowly until clear, but do not leave it to become dark-colored. Put it in air-tight cans.

GOOSEBERRY SWEETMEATS.

Nip the remains of the flower from the end of the gooseberries, wash, and weigh them, allowing a pound of granulated sugar to every one of fruit; cover, and place them over a slow fire, letting them stew gradually until the skins are tender; they must not be stirred, but should be shaken now and then; add the sugar, and when perfectly dissolved, *without boiling*, while the fruit is very hot, fill the cans, and screw the covers tight as possible.

STRAWBERRY SWEETMEATS.

Two pounds of sugar.

Two heaping pints of very large strawberries.

Two gills of boiling water.

Put the sugar in a bright tin preserving-pan over a kettle of boiling water, and pour on it the measure of water; when the sugar is dissolved and hot, put in the fruit, and then the pan can go directly on the range; let it boil ten minutes, or longer if the fruit is not clear; do

not let it boil violently, for that would break the strawberries; put them in cans, and keep them hot while the syrup is boiled down until very thick and rich; then fill the cans, having drained off the thin syrup, and screw down the tops. If much fruit is put up during the day, and there is more syrup than is wanted, it may, while thin, be flavored with vinegar, boiled for a moment, then bottled and corked; it makes a pleasant drink with ice-water.

Great care must be taken to keep the strawberries not only whole, but round as possible; therefore as the cans cool, turn them occasionally, to prevent the fruit lying in a flattened mass at either end. As this fruit is very delicate and breaks easily, it should not be preserved in large quantities.

GRAPE SWEETMEATS.

Pick the grapes from the stems, pop the pulps from the skins, doing two at a time, one in each hand, between the thumb and forefinger; put the pulp in a porcelain kettle, and stew gently until the seeds are loosened; then strain and rub it through a sieve; weigh it with the skins, and to every pound of this allow one pound of granulated sugar, but do not put it in yet; put the skins and juice in the kettle, cover closely, and cook slowly until the skins are tender; while still boiling, add the sugar, and move the kettle back, as it must not boil again; keep very hot for fifteen minutes, then, seeing that the sugar is thoroughly dissolved, pour the fruit in cans, and screw down the covers as quickly as possible.

The grapes should be *dead ripe*, and none but those with tender skins should be used in this way. The Isabella is excellent, but the Concord defies time and patience with the thickness and toughness of its skin.

There is a Fox grape which is preserved green, and is very beautiful; it is large and firm, and before boiling it is cut open, and the seeds are taken out.

TO DRY BLACKBERRIES.

MRS. BURRITT, PENN.

Look them over carefully, pick out all leaves and stems, then add one pound of sugar to eight or ten quarts of berries and half a pint of water; let them heat slowly and scald thoroughly for several minutes, then spread them with the juice on platters, or plates, and dry them in a partly cooled oven.

BLACKBERRY SWEETMEATS.

The large Lawton Blackberry is the best for this purpose, as its acidity makes a soft jelly of the syrup. Allow a pound of sugar to a pound of fruit; put the fruit in a porcelain kettle, let it heat slowly on the back of the stove until there is so much juice that it can boil without burning. It must boil until perfectly tender, perhaps ten or fifteen minutes; then add the sugar, mix as gently as possible, and do not let it boil again, but keep very hot until the sugar is perfectly dissolved. Heat a pitcher, and with that fill the cans as quickly as possible, and screw down the covers immediately.

TO DRY CURRANTS.

One pound of sugar.

Five pounds of currants.

Put them together in a porcelain kettle, a layer of currants at the bottom; when the sugar is dissolved let them almost boil, skim

them from the syrup, and spread them on plates to dry in a partly cooled oven. Boil the syrup until thickened, pour it over the currants, and dry it with them. Pack in jars, and cover closely.

CURRANT SWEETMEATS.

Look them over carefully, stem and weigh them, allowing a pound of sugar to every one of fruit; put them in a kettle, cover, and leave them to heat slowly and stew gently for twenty or thirty minutes; then add the sugar, and shake the kettle occasionally to make it mix with the fruit; do not allow it to boil, but keep as hot as possible until the sugar is dissolved, then pour it in cans and secure the covers at once. White currants are beautiful preserved in this way.

RED OR BLACK RASPBERRIES WITH CURRANT JUICE.

Ten pounds of raspberries.

Twelve pounds of granulated sugar.

One quart of currant juice.

Make a syrup of the sugar and juice; when boiling add the fruit, and continue boiling for ten minutes. Put in glass cans, and fasten immediately.

CHERRY SWEETMEATS.

Mrs. B.

To ten pounds of cherries allow five pounds of sugar; stone the fruit and put it in a porcelain kettle in layers with the sugar; let it heat slowly until the juice is drawn out; or it may stand in a cool place several hours, even over night; when stewed until tender take the cher-

ries from the syrup in a little strainer, and put them in cans placed on a board in boiling water. Boil the syrup until thick, then fill the cans and fasten the covers.

CRAB APPLE SWEETMEATS.

To a pound of fruit allow a pound of sugar, and one quart of hot water to seven pounds of fruit.

Put the sugar and water in the preserving-kettle, and let it stand over boiling water to dissolve while the fruit is being prepared; it must be rubbed clean, and well pricked with a coarse needle, the stems left on The syrup must then be placed where it will boil, then add the fruit; boil until so tender that a straw will reach the core. Put in cans and screw down the covers at once.

CRAB APPLE MARMALADE WITH PLUM SYRUP.

PETERBORO, N. Y.

Sixteen pounds of crab apples.

Four quarts of plum-syrup.

Two quarts of granulated sugar.

Two quarts of cold water.

Nip the remains of the flower from the apples and take off the stems; put them in a preserving-kettle with the water and let them boil until perfectly soft; rub them (juice and all) through the sieve or colander, add the sugar and syrup, and boil until thick, then pour it into pie-plates, and when stiffened paste paper over them. Cut in slices to serve.

In preserving plums there is always more syrup than should be put up with the fruit; it can be put aside in self-sealing cans, or in bottles, until crab apples are ripe, and then used in this way, making a marmalade of delightful flavor.

PEACHES.

MRS. B.

Pare fourteen pounds of ripe peaches, nearly cover them with slightly-sweetened water, — two pounds of sugar to three quarts of water. While the peaches are stewing prepare a syrup of seven pounds of sugar to seven gills of boiling water; boil and skim it; have glass cans, half filled with hot water, on a round board, in a pan of boiling water, and as the peaches become tender, pour the water from the cans and fill them; then drain the juice from the peaches, fill the cans with the boiling syrup, and screw down the covers. While cooling, keep the cans turned upside down.

PEACH SWEETMEATS.

MRS. ALEXANDER.

Pare, halve, and weigh the fruit, allowing a pound of sugar to a pound of peaches; crack half of the stones and blanch the kernels (see page 372); place the fruit in layers with the sugar in a bowl (but two pounds should be preserved at a time) and let it stand two or three hours; when the sugar is dissolved put the whole in a kettle with the kernels, boil fast until the fruit is perfectly clear, put it in cans, boil the syrup a little longer, strain it hot upon the fruit, and cover immediately.

PEACH MARMALADE.

Pare, halve, and weigh the peaches; allow three quarters of a pound of sugar to one of fruit; boil the fruit alone, breaking, and stirring it smooth, add the sugar, cook slowly, stirring often until it is very thick. Pour in earthen pie-plates, and when cold cover with paper.

ORANGE MARMALADE.

Twelve pounds of sour oranges.

Twelve pounds of crushed sugar.

Wash the oranges, and pare them as you would apples; put the peel in a porcelain-lined kettle with twice its bulk or more of cold water; keep it covered, and boil until perfectly tender; if the water boils away, add more; the peel is generally very hard, and requires several hours boiling; cut the oranges in two, crosswise, and squeeze out the juice and the soft pulp; have a pitcher with a strainer in the top, placed in a two-quart bowl; squeeze the thin juice and seeds in the strainer and the rest with the pulp in the bowl, drawing the skin as you squeeze it over the edge of the tin strainer, to scrape off the pulp; then pour all the juice and the pulp on the sugar; the white skins must be covered with three quarts of cold water, and boiled half an hour; drain the water on the sugar; put the white skins in the colander, four or five together, and pound off the soft part, of which there must be in all two pounds and four ounces; put this with the sugar and juice; when the peel is tender drain it from the water, and choose either of these three modes: Pound it in a mortar, chop it in a bowl, or cut it in delicate shreds with a pair of scissors. There is still another way, which saves the necessity of handling the peel after it is boiled; it is to grate the yellow rind from the orange, then tie it in a muslin bag, and boil until soft, which you can tell by rubbing a little of it between the thumb and finger; it is then ready for the other ingredients; put the whole in a porcelain kettle, or in a bright tin preserving-pan, and boil about an hour; when it begins to thicken it must be tried occasionally, by letting a little of it cool in a spoon laid on ice. To prevent its burning, pass the spoon often over the bottom of the kettle; when it is thick as desired put it in tumblers, and cover with paper.

TO MAKE GREEN SWEETMEATS.

Pare watermelon-rind and cut it in leaves, diamonds, hearts, or any form that may be liked; the very small, green melons, from six to eight inches in length, must have a round piece, two inches across, cut from the side, that all the pulp and seeds may be removed; do this carefully, with the handle of a spoon; preserve the piece. Put all in a crock, and pour over them a brine of one and a half pounds of salt to four quarts of water; let them remain in this two or three weeks if the weather is warm, — longer, if cold; they may remain unharmed for two or three months, if care is taken to keep the brine strong. Before preserving soak all the salt entirely out, by keeping them in fresh water, and changing often; boil until a straw can be run through them, and while boiling change them several times from boiling to cold water, as it makes them clear and brittle; if the melon is not green enough put in cabbage-leaves and boil again in fresh water. Make a strong ginger tea, by steeping dried or green ginger; if the latter is used it must be first well soaked and scraped that it may not discolor the syrup; add also the rind of several lemons, pared in quarters, being careful to take them out when the water is sufficiently flavored, after which they must be more than covered with fresh water and boiled until perfectly tender; then cut in fingers, remove the white, and with a pair of scissors notch the edges; they may also be cut like leaves. Allow one pound of sugar to one of melon; make a syrup of one pint of the strong ginger and lemon tea to four pounds of best sugar; let it dissolve slowly over boiling water, then put it on the range. and when boiling lay in the drained melon and lemon leaves, and boil until they are clear, when they may be tastefully arranged in cans, the lemon and the most beautiful pieces of melon lying evenly against the glass. Make a fresh syrup in the same way, and pour hot over the melons;

the ginger may be nicely cut, preserved in the first syrup, and put in the cans with the melon; or pieces of preserved East India ginger may be used, but not *boiled* with it. If lemon-juice is liked, put it in the last syrup; the first syrup may be used in stewing pears, or canned, and used in mince-pies. Fill the small, whole melons with rich, drained sweetmeats,—cherries, crab apples, pears, and barberries, — and fasten the cover with two or three locust-thorns.

PRESERVED OR PRESSED ORANGES.

Slit the oranges and press out the juice and seeds; strain the juice, and leave it in a cold place; boil the rinds, well covered with water, until tender, not allowing them to break; press out all of the water, cover with fresh, cold water, and let them stand until the next morning, then press out the water and weigh them; allow three quarters of a pound of sugar to one of orange; make a syrup with the juice and sugar, put in the rinds, and boil slowly for an hour and a quarter, or until they are clear; if the syrup is too thick, add a little water. If boiled too long, they become tough and dark-colored.

KITTY'S PINEAPPLE.

Pare the pineapples and take out the eyes; cut in slices about half an inch thick and shred with a silver fork; to every pound of fruit put half a pound of granulated sugar, mix, and boil hard five minutes; can while boiling hot, and screw down the covers immediately.

FRESH PINEAPPLE FOR CHRISTMAS.

Take a very fine ripe pineapple, pare it, and cut out carefully all the eyes, then with a silver fork strip all the pulp from the core; to one

pint of this add one pound and a quarter of lump or crushed sugar, and stir occasionally until all the sugar is dissolved; then put it in glass fruit-cans and screw down the covers as tight as possible. This keeps a long time and is delicious.

PINEAPPLE MARMALADE.

Pare the pineapples and take out the eyes, weigh them, and allow a pound of sugar (granulated) to every pound of fruit; grate the pineapples on a coarse grater, put them over the fire, add the sugar gradually, stir often, and cook until clear and thick; then put up in air-tight cans.

QUINCE SWEETMEATS.

Wash the quinces and steam them until they can be pierced to the core with a straw; leave them to cool. If to be preserved whole, core them before paring; otherwise, pare smoothly, then cut into fourths or eighths. To every pound of fruit allow one pound of sugar made into a syrup with half a pint of boiling water; boil and skim the syrup, then slide in the fruit, cover the kettle, and boil for ten minutes; remove the cover, and if not clear let them stand for a few moments, then put them in hot cans (see "Canned Pears," page 491), and close at once.

QUINCE SWEETMEATS.

MRS. ALLYNG.

Pare, core, and weigh the quinces, and allow three quarters of a pound of sugar to every pound of quince; cut them in rings; put the parings and cores into just enough cold water to cover them, and boil until very tender; throw them into a bag and let them drip without the least squeezing; put a little water in the kettle with *one* layer of the

quince-rings and cover tight; cook until a straw will go through them, skim them out carefully, put them in a tureen and cover them; proceed in this way until all are boiled. Put the sugar in the water from which the quinces were skimmed, add what has dripped from the bag and boil fifteen minutes; skim it, pour it over the fruit, cover tight, and let it stand ten days; then put the colander over the kettle and pour in it the contents of the tureen; be careful that all of the juice drains into the kettle; return the quinces to the tureen, let the syrup boil twenty minutes, pour it over the quinces, then put in cans and screw the covers tight as possible. They keep well and are delicious.

QUINCE AND APPLE BUTTER.

Five pounds of quinces.

Ten pounds of sour apples.

Seven and a half pounds of sugar.

Pare, core, and quarter the fruit; boil the quinces barely covered with water until soft, then add the apples, and when tender add the sugar, and boil slowly several hours, or until as thick as desired; stir it occasionally, and towards the last *very often* to prevent burning.

QUINCE MARMALADE.

Pare, quarter, core, and weigh the fruit, cover it with cold water and let it boil until broken; mash and *stir* it smooth, add the sugar, and boil until so thick that it will be stiff when cold. Be very careful that it does not burn; stir often and cook slowly; when quite thick try a little of it on ice. Put it in earthen pie-plates, and when cold paste paper over them.

DRIED PLUMS.

Two pounds of sugar.

Eight pounds of plums.

The plums must be stemmed, stoned, and free from specks; put part of them in a porcelain kettle with the sugar, let them heat slowly to extract the juice, then scald them thoroughly without boiling; skim out the fruit with a coarse wire-skimmer and spread it carefully on platters; scald the rest of the plums in the same syrup, and when they are taken out boil the syrup five or ten minutes, and pour it over them. Dry quickly as convenient; the syrup jellies and the whole dries easily.

PLUM SWEETMEATS.

Allow a pound of sugar to every pound of fruit; if the plums are very fine and large, do but a small quantity at once, and in this way: Make a syrup of three gills of water to two pounds of sugar, and when skimmed and boiling, put in the plums and boil slowly until clear; keep them covered for the first fifteen minutes. The syrup that is left when they are put in the cans is excellent with crab-apples (see page 497). If the plums are small, after weighing them and allowing an equal weight of sugar, put them where they will heat very slowly, and let them stew until the skin is perfectly tender; then put in the sugar and shake the kettle; do not stir the fruit; let it simmer very slowly for twenty minutes, then put in glass cans and screw tight.

APPLE JELLY.

HAMBURG, GERMANY.

Wash sour apples and quarter them; put them in a porcelain kettle and cover them with cold water; let them boil untouched until they

break, then put them away in the kettle, if it can be spared, otherwise in an earthen bowl, for three days; then drain them without pressing, add one pound of sugar to every pint of juice, and boil three quarters of an hour. Pour it in a pitcher, fill the glasses, and cover them.

CURRANT JELLY WITHOUT BOILING THE SUGAR.

Wash the currants, if necessary, but be careful to let them drain thoroughly, over night if possible; pick out all the leaves, then crush the fruit with the hands in a large earthen bowl, about a quart at once. Have a stone crock with a strainer tied over the top of it, drooping in the centre, or a hair sieve, and as the currants are ready pour them in it; when they are all crushed and draining, stir them about with the hand and squeeze the thin juice from them; then take about a pint and a half at a time in a strong towel and squeeze them; the thick juice that comes at the very last it is well to put aside for currant shrub; the first can go with that in the crock. Measure the juice, and to every pint allow one pound of granulated sugar; put the juice in the preserving-kettle and let it boil fast for twenty minutes, skimming it well; pour the sugar in the boiling juice, having taken from it enough to equal the quantity of scum which has been removed; place the kettle where it will keep hot but do not let it boil; stir gently, and when the sugar is entirely dissolved pour it in a large pitcher and fill the jelly-glasses. They may be at once covered, but should not be moved until the jelly is formed.

CURRANT JELLY.

The currants must not be dead ripe; look them over and pick out all the leaves, but do not stem them; put them over the fire in a porce-

lain kettle and let them remain, heating gradually, until they look shrivelled; they must scald thoroughly, but not boil. Pour the contents in a large flannel bag, and drain without touching; to every pint of this allow one pound of crushed or granulated sugar; boil the juice fifteen minutes without the sugar, and five minutes after putting it in; skim well, and pour in the glasses; *squeeze* what remains in the bag and make it like the above. It will be beautiful jelly but not equal to the first.

CURRANT JELLY WITH THREE QUARTERS OF A POUND OF SUGAR.

Heat the currants as in the above rule, squeeze them, and to every pint of juice add three quarters of a pound of sugar; boil twenty minutes, skim, and put it in glasses. This is a beautiful jelly, but does not keep as well as that made with more sugar.

Half a bushel of currants makes two dozen tumblers of jelly.

GRAPE JELLY.

MRS. HUNTINGTON.

The grapes must not be *more* than half ripe, *less* will do; put them in a stone crock in a kettle of boiling water, and as they heat stir them up gently from the bottom with a wooden spoon; when all are broken tie a towel over the mouth of an empty crock, place on it a quart of the hot grapes, and occasionally pass the spoon under them to remove the pulp from the towel, but do not press them; then take out the fruit and drain another quart, and so on until all are drained. (If desirable this drained fruit may be *squeezed* for an inferior jelly.) Measure the juice, allow a pound of sugar to every pint, put the juice over the fire, and when it breaks into boiling add the sugar, dissolve perfectly, keeping it very hot, but not allowing it to boil, then put in glasses, and when cold cover.

QUINCE JELLY.

MRS. ALLYNG.

Put the parings and cores of quinces in a kettle, and nearly cover them with cold water; boil until very tender, pour them in a straining cloth tied over the top of a crock, let them drain untouched. To every pint of juice allow three quarters of a pound of sugar; put the juice in a kettle, and let it boil, then stir in the sugar, a handful at a time; boil twenty minutes, and pour into glasses.

TO COVER JELLY.

This may be done by touching the edge of the round paper to the width of half an inch, with paste, placing it over the glass, and pressing it closely until it adheres; or it may be done with a thin paper wet with the white of egg, which not only serves as paste, but makes the paper air-tight. A thin but strong paper is required, as a poor paper cracks badly in drying; be careful to cut the papers evenly and of the right size; half a dozen can be cut at once; fold the paper, turn a tumbler upside down on it, and with a pencil or scissors draw a line around the edge, remove the glass, and cut half an inch outside the line.

TOMATO FIGS.

Make a syrup of five pounds of best sugar, juice of two lemons, five gills of water, and the pared rind of the lemons. Peel five pounds of fig-tomatoes very carefully, letting them lie a moment in boiling water to loosen the skins; let them simmer in the syrup until clear, place them on a reversed sieve to become cold; boil the syrup until

quite thick, return the tomatoes, let them simmer slowly for an hour, then drain, flatten, and dry them in a cool oven; pack them tight in jars, sprinkling granulated sugar over every layer; cover close.

TO PRESERVE FIGS.

Mrs. I. E. Morse.

Gather the figs with stems, just before they are ripe enough to be eaten; keep them in salt and water for twelve hours; take them out, and put them in fresh water for three days, changing the water every day. Make a thick syrup, put them in, and let them boil.

TO FRESHEN FIGS.

Wash them thoroughly and dry them in a towel, heat them in the oven, and on taking out roll them in powdered sugar.

CANDIED FRUIT.

Make a rich syrup, — one pound of sugar to one gill of hot water; have this in a shallow vessel, as there should be but one layer of fruit; drop in the halved fruit, peaches and plums, or cherries, and let them cook slowly until clear; drain from the syrup, lay them on plates, and dry in a *heater*. Bartlett pears are excellent done in this way, but do not require so rich a syrup. Placed in the heater belonging to a cooking-stove, the fruit will be sufficiently dry in twenty-four hours to pack in jars.

PRESERVED CHERRIES.

WILLOWBROOK.

Use French short-stemmed or Morello cherries. For every pound of stoned cherries allow a pound of granulated sugar. Stew the cherries carefully, for half an hour, in their own juice; add the sugar; stew slowly for twenty miuutes, or until the fruit is clear; then put it up in air-tight cans.

CANDY.

MORRISVILLE CANDY.

One pound of coffee sugar.
Half a pint of New Orleans molasses.
Half a pint of water.
Two teaspoonfuls of butter.
One teaspoonful of soda.

Put all together in a saucepan and boil until it thickens; try it by dropping in cold water, when, if sufficiently boiled, it is *waxy*.

SOFT CANDY.

One pound of good brown sugar, with three tablespoonfuls of water; when boiling add a quarter of a pound of butter; when thick and ropy, take it from the fire and stir until it grains, then put it on buttered plates. Nuts improve it very much; they should be put in during the stirring.

BLACK WALNUT CANDY.

BAY CITY.

Four pounds of *brown* sugar.
One pound of butter.
One quart of kernels.

Put the sugar in a saucepan with half a pint of boiling water, boil hard for twenty minutes; add the butter, and boil for five minutes, then add the nuts and stir until it boils; take it off, stir for a minute, and pour into buttered saucers.

EVERTON TAFFY.

One and a half pounds of brown sugar.

Three ounces of butter.

One and a half teacups of cold water.

Boil all together with the rind of one lemon, and when done add the juice.

CHOCOLATE CARAMELS.

Half a pint of rich milk.

One and a half squares or one and a half ounces of Baker's unsweetened chocolate, softened on the fire.

Let the milk boil, then stir the chocolate in very hard, add half a pint of best white sugar and two tablespoonfuls of molasses; boil until very thick, taking care not to burn it; pour on buttered tins, and when nearly cold cut in squares.

MRS. McWILLIAMS'S CARAMELS.

Two pounds of light brown sugar.

Four ounces of grated chocolate.

Four ounces of butter.

Half a pint of sweet cream.

Put these ingredients in a saucepan on the fire, and stir until perfectly dissolved, but not after it begins to boil, as that would make it *grain;* try it now and then in cold water, and when brittle pour it in buttered shallow pans, and when partly cool cut into small squares.

CREAM CHOCOLATES.

One quart of fine white sugar.

Half a pint of boiling water.

Half a pound of Baker's chocolate.

Pour the water on the sugar, mix well, and leave it to boil ten minutes without stirring; place the saucepan in cold water, and stir briskly until it becomes stiff enough to handle; mould it in little balls, and put them aside to cool. Break the chocolate in small pieces, and put it in a bowl in the top of the boiling tea-kettle; when melted remove the bowl, and drop in the balls one at a time; take them out with a fork, and place on a buttered paper.

CHOCOLATE WALNUTS.

Crack the walnuts carefully, take them from the shell, unbroken, cover each half with the *cream* (the soft sugar), and when cold dip it in the chocolate as in the above rule.

MAPLE CREAM CHOCOLATES.

Half a pound of maple sugar.

Quarter of a pound of Baker's chocolate.

Half a gill of hot water.

Crack the sugar in small bits, put it in a saucepan with the water on the range, but do not let it boil until thoroughly dissolved, when it must boil quite fast for five minutes; while the sugar is boiling crack the chocolate and put it in a bowl over a boiling tea-kettle; when the sugar is boiled take it from the fire, put it in rather a cool place, and beat until so stiff that it may be made into balls; flour the hands *very* slightly, take a bit about the size of a common marble, roll it perfectly round in the palm of the hand, and proceed in this way, putting them in a buttered plate; when hard, drop them one at a time in the chocolate; have a fork in each hand, turn the little balls until covered with the chocolate, then place them on buttered paper to cool and harden.

DRINKS.

COFFEE.

Old Java is generally preferred; some like Mocha better.

Many prefer having it roasted in small quantities at home. Where there is no cylinder this is done in a dripping-pan in the oven, heated slowly at first, and stirred often, great care being taken that it does not burn.

It saves much trouble to buy coffee already roasted. It is well done and there is no fear of its being adulterated; *ground* coffee should be avoided. In preparing coffee for the table, use

One quart of boiling water.

Half a pint of ground coffee.

Half a pint and one half gill of cold water.

One egg.

Mix the ground coffee with the half pint of cold water and the egg, which need not be beaten; put it in the coffee-boiler, pour in the boiling water, and let it boil from fifteen to twenty minutes; pour in the half gill of cold water, and let it stand for a moment where it will not boil. It is then ready to serve. It is impossible to make good coffee in a boiler from which the tin is worn.

COFFEE IN THE EUREKA COFFEE-POT.

Two and a half ounces of ground coffee.

Three pints of boiling water.

The coffee should be ground quite fine; put it in the coffee-receiver,

pour on the water, and let the coffee-pot remain on the stove until all the water has drained through, when the coffee is ready to serve.

MENIER'S CHOCOLATE.

For three persons, take two of the rounded bars, break into small pieces, and melt with half a gill of milk; when smooth add one pint of milk, let it boil a few minutes, then serve. Use five ounces or four bars of ordinary sweetened chocolate to one pint of water and one quart of milk.

BAKER'S CHOCOLATE.

Break two ounces, or two squares, of the unsweetened chocolate into small bits and stir it over the fire to a smooth paste with a gill of boiling water and a gill of sugar; add gradually a pint of boiling water and one of scalding milk; stir, and leave it over boiling water for ten minutes; then serve.

CRACKED COCOA.

Pour a quart of boiling water on a gill of the cocoa, and boil half an hour, strain, and serve; the same cocoa may be boiled again the next day in fresh water. It is sometimes kept in a little muslin bag, and boiled repeatedly.

CAYUGA CHOCOLATE.

Pour a gill of boiling water on two ounces of Baker's unsweetened chocolate, broken into four or five pieces; stir it over a slow fire to a smooth paste, add the yolk of an egg well-beaten, and a gill of sugar (beat part of the sugar with the egg); mix this slowly and thoroughly

into a quart of scalding milk, and let it stand over boiling water, stirring occasionally, for ten minutes; beat the white of the egg to a stiff froth, and add a tablespoonful of sugar. When the chocolate is served a teaspoonful of the froth is put on the top of every cup.

BROMA.

Have three pints of milk scalding over boiling water, mix half a package of broma smooth with a few spoonfuls of boiling water, and when the milk is hot stir it in, having first mixed half a gill or more of the milk with the broma; leave it ten minutes or until slightly thickened, then serve.

TEA.

The old rule is: allow a heaping teaspoonful of tea for every one at table, and another for the tea-pot. As heaping is indefinite, and very annoying from its uncertainty, it is better to measure the tea; take one gill for five persons, put it in the tea-pot and cover it with boiling water; let it stand a few moments in a hot place, then fill with the boiling water and serve. The tea-pot should not only be emptied after being used, but made perfectly clean *inside* as well as *outside*. After a thorough wiping, turn it upside down that the drops may run from the spout, and when ready to be put away twist the corner of the towel and wipe the inside of the spout, and put the tea-pot in its place with the cover raised; when it is again required pour in boiling water, to heat it thoroughly.

It is well to keep a small tea-kettle for the express purpose of boiling water for tea, thus avoiding for this delicate drink the water which has boiled and re-boiled repeatedly during the day, for filling up the various kettles.

LEMON TEA.

A glass of this delightful drink may often be made from the tea remaining in the tea-pot, a few lumps of sugar, a slice or two of fresh lemon, with a little of the juice and some cracked ice. If too strong, add water.

ROOT BEER.

Take a handful of yellow dock-roots (be sure to get the long and pointed green leaf without the red streaks), a handful of dandelion roots, and one of sarsaparilla roots, and a small branch of the spruce tree; tie them in a bag, and boil half an hour in three quarts of water, then take out the bag and pour the liquid in a crock; if too strong, add water; sweeten with sugar or molasses, and when cool add a pint of yeast and let it ferment, skimming it occasionally. It will be fit to use in a day or two, and must then be bottled and securely corked.

EPPS' BEER.

Four gallons of water, a pint of hops (pressed down), two quarts of bran, and two ears of corn roasted *black*, boiled together for half an hour; strain, add a pint of molasses, and when cool half a pint of yeast; leave it in an open crock until it begins to ferment, then bottle it, or put it in a small keg. A tablespoonful of allspice may be boiled with the water and bran.

GINGER BEER.

One and a half pounds of loaf sugar.
Two ounces of cream of tartar.
Two ounces of bruised ginger.

Four quarts of boiling water.

The juice and rind of one lemon.

A tablespoonful of yeast.

Put all these ingredients into an earthen bowl and pour over them the water; when quite cold add the yeast; in six hours strain, and put up in small stone bottles.

PINEAPPLE BEER.

Pour a quart of cold water on the rind of a pineapple, an even teaspoonful of ginger, and two even tablespoonfuls of sugar; leave it in a warm room twelve hours or until very slightly fermented, then strain, add sugar to the taste, bottle, cork tight, and use in twenty-four hours.

Or, to the eyes and cores of pineapples add enough of the rind to weigh one and a half pounds; add three quarters of a pound of sugar, one and a half even teaspoonfuls of ginger, and three pints of cold water; leave it in an open crock in a warm room for twelve hours or until the taste indicates slight fermentation, then strain, bottle, cork tight (tie the corks down), and use the second day. Leave an inch and a half in the neck of the bottle, between the beer and the cork.

DICK'S RECEIPT FOR KEEPING CIDER SWEET, NO. 1.

Half a pound of isinglass.

Half a pound of mustard-seed.

One barrel of cider.

When the cider has reached a pleasant fermentation — enough to relieve its flatness — break the isinglass in bits and put it in the bung-hole with the mustard-seed, then "bung it up" tight.

NO. 2.

One pound of raisins.

One pound of mustard-seed.

Eight eggs.

When you wish to check the fermentation of the cider, open the bung-hole, put in these ingredients, not omitting the egg-shells, and then drive in the bung securely.

RASPBERRY VINEGAR.

Five quarts of red or black raspberries for three successive days.

Five quarts of best cider vinegar.

One pound of sugar to every pint of juice.

In the morning put five pounds of raspberries and all of the vinegar in a four-gallon crock; the next morning put five pounds of fresh fruit in another crock the same size, and tie a strainer over it, drooping several inches. Pour in it the contents of the first crock, and allow the fruit to drain untouched until the next morning, when the drained fruit is thrown away and the same process repeated; this brings you to the fourth day; then tie the strainer over the empty crock, which must be perfectly clean, and pour in it the contents of the other; let it remain several hours or until the next day. Measure the vinegar, and to every pint put one pound of crushed sugar; put it in the preserving-kettle and let it simmer; skim, and while hot, *fill* the bottles, cork, and seal. Have the corks soaking in hot water while the vinegar is simmering. Pound the corks well in, holding the bottle, wrapped in a towel, in the hand. If the cork is too long cut it off even with the top of the bottle, then turn it upside down, and give it two or three turns in the "Cork Cement." (See page 553.)

This syrup will keep for years, and makes a most delicious drink with ice-water.

CURRANT SHRUB.

To one pint of currant-juice and three pints of water add sugar to the taste; chill with ice, and serve like lemonade.

LEMONADE.

Half a pound of sugar.
One gill of lemon-juice.
One quart of water.

Rasp two of the lemons with lumps of the sugar; if granulated sugar is used, grate two of the lemons, and leave the rind in the water for an hour or two, or steep it for five minutes.

STRAWBERRY ACID.

Dissolve five ounces of tartaric acid in two quarts of water, and pour it upon twelve pounds of strawberries in a porcelain kettle; let it simmer forty-eight hours; strain it, taking care not to bruise the fruit. To every pint of the juice add one and a half pounds of sugar, and stir until dissolved, then leave it a few days. Bottle, and cork lightly; if a slight fermentation takes place leave the corks out a few days; then cork, seal, and keep the bottles in a cold place.

RECEIPTS FOR THE SICK.

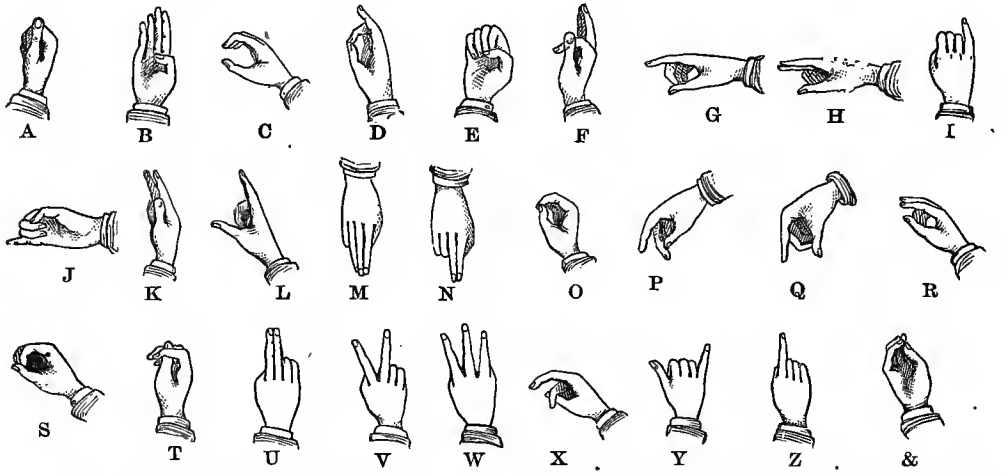
SUGGESTIONS FOR THE CARE OF THE INVALID.

SICKNESS should always be guarded against, not only for its suffering to the patient and anxiety to kindred, but for the disorder, irregularity, and restraint in which it involves the whole family. It is undoubtedly the result of the violation of law; but whether it has come to us through our own recklessness or ignorance, or whether it is our inheritance, it demands the fullest exercise of wisdom, love, and tenderness. We must not forget that sickness has its compensations. The weary, suffering patient learns from it to value health, and to sympathize with all who have lost it; the attendants learn to perfect themselves in "the fruit of the Spirit," for which there is such constant need; the children of the house, being checked in their noisy demonstrations of health and happiness, learn to be thoughtful of others; anxiety for the patient and joy in his convalescence turn the mind from its engrossing interests, and bring a refining and elevating influence. In a dangerous illness, the loved one vibrating for days between life and death, what message can so thrill the home with joy as the blessed words, "Out of danger," breathed and whispered through its halls?

The sick-room, of all others, is the place where almost every faculty with which nature has endowed us is brought into use. Here we need physical strength and power of endurance in the care and deprivation which nursing necessarily brings; here we need love and tenderness in full measure, and entire self-forgetfulness; here we need wisdom, intelligence, cultivation, refinement, and beautiful taste. We need taste in the arrangement of pictures and flowers, which are for days, often for weeks, the silent study of the sufferer; taste in the arrangement of the little waiter, brought to the bed, even if it bear but a simple bowl of gruel. Let the napkin be snowy, and ironed with a gloss; the china bowl and plate on which it stands free from specks; the salt-cellar clear as crystal around its little mound of sifted salt; the ring through which the fresh napkin is drawn, and the spoons, so bright that they reflect the flowers in the little vase beside them. See that the gruel is palatable, well boiled, free from lumps, of a creamy consistency, and *hot*.

Keep all medicines out of sight of the patient; have no garments hanging in the room; keep the bed well-aired and clean. If it is possible, have two adjoining rooms for the patient, that there may be a change every morning and evening, and a good opportunity for thoroughly ventilating the room and bed. Even if the patient cannot walk he can be lifted on the sheet and the blanket which should always be under it. Let it be a constant study

with those having charge of the sick to bring all the appointments of the room to perfection, — its ventilation, light, cleanliness, and arrangement of its furniture. Wear light calicoes, blue, pink, or purple (colors which are always grateful to the eye), with linen collar, cuffs, and white apron. These dresses can be washed, and so kept cleaner and sweeter than woollens, which so easily absorb odors; have them but slightly starched, that there may be no rustling. Study that nice line of distinction between talking to the patient too much of himself, on the one hand, and too little on the other. Learn how to regulate all talking, to let it be at the right time, of the right kind, and of right duration. If the face or manner indicate the least weariness or drowsiness, let the talk fall into the same drowsy, sluggish way, gradually ceasing, without his knowing *why;* then, if he sleeps, lower the curtain and let everything conspire to lengthen those sacred moments. Whether the patient is awake or asleep, be very careful that the eyes are not directly exposed to either lamp-light or daylight, but have as much sunshine in the room as can be borne. Whispering is so trying to the sick that it would be well if attendants and friends were familiar with the deaf-mute or silent language. The patient himself, suffering from quinsey or any form of throat disease that renders speaking difficult, is most fortunate if able to talk with the fingers, — it being so much easier than writing, which requires pencil, paper, and eyesight. The alphabet for one hand, which is here given, is simple and very easily learned.



A cheerful, merry heart is indispensable in the sick-room; and there is nothing better than a keen sense of the ludicrous, to rouse a smile, and if the patient is not too weak, a laugh, which is worth more than many drugs. No long faces must be seen in the sick-room, and no impatience or petulance. If, after taking the most unwearied pains to have everything per-

fect, and served on the instant, the poor, worn, nervous patient turns away his head in disgust, because the gruel is made of yellow corn-meal instead of the white, on which his heart was set, do not be vexed but put the matter in such a facetious light that he will forget the color of his gruel, and eat it with greater relish for your merriment.

Neglect no means for keeping the patient happy, cheerful, and comfortable. If he can bear reading, choose light, agreeable books, neither metaphysical nor emotional; keep the bed-clothes smooth, and in cold weather be careful that the patient is not burdened with heavy clothing. Have three small pillows, about fourteen by ten inches, one of them filled with hair, to be used wherever required, under the knee, elbow, or shoulder. Have nothing to do with "*comforters*" filled with *cotton ;* a light one of silk or woollen material, filled with *wool*, is very good, but with blankets the heat can be more easily regulated. When the patient is uneasy, gentle rubbing of the back and limbs is very soothing. An India-rubber bag of hot water at the feet, and, indeed, in many cases of neuralgia, under the head, is an unspeakable comfort. In long, protracted sickness, an India-rubber mattress is found of great service in preventing abrasion of the skin; so, also, is a sheep-skin — the fleecy side up. When the patient is sleeping heavily, with the mouth open, lay over it a bit of soft linen moistened with tepid water, to prevent the tongue from drying — this, of course, if he is able to breathe through the nose. If the sleep is induced by opium, the lips, and even the tongue, may be gently swabbed from time to time, without disturbing him. A glass tube is most desirable, when difficult to drink from a cup, and the little white china boat, with covered spout, is also very convenient. When the patient can sit up in bed, by all means have a wooden tray, on legs, some five or six inches high, to stand before him on the bed, for serving his meals. In a sick-room, where sweeping is impossible, wipe the carpet with a damp cloth; pin the cloth around a broom and clean thoroughly under all the furniture that cannot be moved.

These are but a small part of the many comforts that may be provided for the sick-room; but the mention of these few may prove useful to the inexperienced.

DR. HITCHINN'S OATMEAL GRUEL.

Mix two tablespoonfuls of oatmeal with three of cold water; have ready in a saucepan one pint of boiling water; pour this gradually in the oatmeal, return it to the saucepan, and boil five minutes, stirring to prevent the meal from settling; skim, and strain through a hair sieve.

OATMEAL GRUEL.

Throw a handful of raisins into a pint of water and let them boil five or ten minutes; mix two tablespoonfuls of oatmeal with a little cold water and pour it into the saucepan; boil fifteen or twenty minutes, add a little salt, and sugar to the taste. Wine and nutmeg are also used, and some prefer it without the raisins.

FARINA GRUEL.

Stir two tablespoonfuls of farina in three of milk, pour it in a pint of boiling water, and boil until thoroughly cooked, stirring often to keep it smooth; take it off, add a pinch of salt and two gills of cream.

MRS. COWLES' INDIAN MEAL GRUEL.

Make a thin paste with cold water of two tablespoonfuls of white Indian meal; stir this into a quart of *boiling* water salted; boil it four hours or longer, make a thin paste of a teaspoonful of wheat flour, stir it into a large teacupful of boiling milk, let it boil up once, then add this to the Indian meal, and let it boil up once. This can be made thicker or thinner to suit the taste. When made rather thick, it is very nice thinned with a little cream.

THICKENED MILK.

Bolton, N. Y.

Scald one pint of milk over boiling water, and pour it on two even tablespoonfuls of flour mixed smooth in two tablespoonfuls of cold milk, return it to the boiling water, stir well, and let it cook thoroughly; season to the taste with salt, and sugar, if liked. Beat the white of an egg to a dry froth, pour the gruel on it, mixing thoroughly, then serve.

THICKENED MILK.

CAMBRIDGE, MASS.

Tie a pint of flour as closely as possible in a bit of strong cotton cloth, boil it four hours, well-covered with water, then take it out and leave it to cool. Boil a pint of milk over water; thicken it with a tablespoonful or more of the flour, scraped, and mixed smooth with a little cold milk; season to the taste with salt, and a little sugar if liked. This is not only very palatable, but in many obstinate cases of "summer complaint" it is a perfect remedy. The flour-ball will keep for months in a dry, cool place.

PANADA.

Grated bread or rolled crackers may be used. To one ounce of bread add half a pint of boiling water, let it boil a few minutes, then sweeten with loaf sugar and flavor with wine and nutmeg.

SOAKED CRACKER.

Cover a hard pilot-biscuit with cold water, and when the water is absorbed cover it again, and place it in the oven; when thoroughly heated and puffed, serve it with a little salt and a few spoonfuls of sweet, rich cream.

CREAM TOAST.

Toast a slice of bread evenly and quickly, not allowing it to become hard; barely dip it in boiling water, then sprinkle some salt over it, and cover it with a few spoonfuls of sweet, rich cream.

PLEASANT AND BENEFICIAL DRINK IN FEVER.

Put half a pint of dried sour apples washed clean, in a quart-pitcher, and fill it with boiling water. When cold it is ready to drink, either with or without ice. Fresh sour apples may be used the same way.

TOAST WATER.

Toast two slices of bread thoroughly, but without the least burning; put them in a quart-pitcher; while hot, pour cold water over them. This takes the chill from the water and gives it an agreeable flavor.

CRUST COFFEE.

Toast the bread slowly, as brown as possible without burning, pour boiling water on it, cover, and let it steep awhile, to draw the flavor and nourishment from the bread. It may then be prepared with sugar and cream, or not, as preferred. Graham, and Boston brown-bread, toasted slowly and thoroughly, make excellent coffee.

CORN COFFEE.

Shell ripe, dry corn, and roast it like coffee, evenly, and of a deep, brown; fill the coffee-boiler half full, and nearly fill it with boiling water cover, and let it steep two hours; more water may be added to the corn for a second making. It is highly nutritious, and with sugar and cream is very much liked. Carrots cut fine, dried, and roasted, are also used for coffee.

EGG AND MILK.

Beat the egg separately, then stir the yolk and white together; fill the tumbler with milk, add loaf sugar to the taste, and flavor if desired.

EGG NOGG.

Beat the yolk of an egg in a tumbler with a tablespoonful and a half of sugar and two teaspoonfuls of brandy; beat the white to a dry froth, mix it thoroughly with the yolk, add a heaping tablespoonful of pounded ice, and fill the glass with milk.

If the patient cannot take egg, it may be omitted and more milk used; or, if milk is objectionable, the egg may be used without it.

EGG WINE.

Beat an egg with half a gill of cold water, and pour over it a glass of wine made very hot with one gill of boiling water; add sugar to the taste; stir it over the fire until it thickens, not letting it boil. Serve in a tumbler with a slice of dry toast, cut in long strips, placed on a plate and crossed over each other. A little nutmeg may be grated over the wine.

WINE WHEY.

Stir a gill of sherry in a pint of boiling milk, let it boil again, then remove from the fire, and when the whey separates strain and sweeten it.

SYLLABUB.

"In the morn when he went to follow the plough,
She milked him sweet syllabubs under the cow."

In a pitcher holding one and a half pints dissolve three fourths of

a gill of sugar in half a gill of wine; take it to the cow and milk until the froth reaches the top of the pitcher.

Or, when the sugar is dissolved in the wine pour in lukewarm milk from a pitcher, holding it sufficiently high to raise a froth.

CHICKEN BROTH.

Wash half the breast and one wing of a tender chicken; put it in a saucepan with one and a half pints of water, a tablespoonful of rice or pearl barley; let it simmer slowly, and skim; season to the taste. When the chicken is thoroughly cooked, take it out, and serve the broth in a bowl, with a bit of dry toast. If barley is used it should be first soaked for several hours.

CHICKEN CREAM FOR AN INVALID.

Quarter of a pound of the breast of a chicken, boiled.
One pint of chicken broth.
Three or four tablespoonfuls of cream.
One teaspoonful of salt.
A pinch of mace.
A large pinch of white pepper.

Pound the chicken to a paste in the mortar, adding now and then some of the broth; rub it through the sieve and boil a few moments with the pepper, salt, and mace. It may be put in the refrigerator until wanted. Heat it over boiling water, and add the cream.

CHICKEN JELLY.

Cut a chicken as for a fricassee, and to two and a half pounds add one quart of water; boil and skim, then simmer slowly until the water

is reduced to one pint; strain through a cloth; when cold stir in the crushed shell and beaten white of an egg, with a blade of mace, a little salt and pepper, and let it boil (without stirring) five minutes or until clear; then strain it into a mould that has been rinsed with cold water.

POTATO JELLY.

[SEE "POTATO STARCH," PAGE 567.]

Mix half a gill of the starch smooth in a little cold water, then pour on boiling water until nearly the consistency of jelly, and let it boil a few minutes; add a little salt, sugar, lemon, or wine, and nutmeg to the taste.

BEEF JUICE.

Put a piece of thick steak on a gridiron over the coals, and when heated sufficiently to free the juice, squeeze it in a lemon-squeezer.

This is excellent for an invalid; it may be taken from a spoon or eaten with rice.

BEEF SANDWICH.

Scrape one or two tablespoonfuls of raw beef from a choice, tender piece; season it with pepper and salt and spread it on a thin slice of bread, buttered or not, as preferred; fold the bread, cut off the crust, and divide the slice in three pieces of uniform size.

BEEF TEA, NO. 1.

One pound of beef.

One pint of cold water.

Two even teaspoonfuls of salt.

The beef should be juicy, and free from fat; cut it in bits about

an inch square, cover it with the cold water, and let it stand one hour. Put it on the fire, let it heat slowly, and reach the boiling point, then strain, and season to the taste.

The bits of meat will be found quite tasteless and the tea most delicious.

BEEF TEA, NO. 2.

Cut a pound of tender, juicy beef into small pieces and put it in a wide-mouthed bottle; cork tight and place it over a slow fire in a kettle of cold water; heat gradually until it boils; continue the boiling for several hours until the juice is well drawn from the beef; strain, season with salt, and serve either hot or cold.

CARRAGEEN, OR IRISH MOSS.

Wash two handfuls of carrageen through two or three waters, drain, and pour on it three pints of boiling water; let it simmer until the moss becomes a pulp, then strain, sweeten to taste, and add the juice of two lemons. To be eaten cold. Milk may be used instead of water.

ARROWROOT.

Put a pint of milk over boiling water, reserving a little in which to mix two ounces of arrowroot; when the milk is scalding add the arrowroot, two and a half ounces of sugar, and a pinch of salt; stir often, until it is thick as mush, then pour it in a mould. A gruel may be made in the same way with half the quantity of arrowroot, and with or without sugar.

TAPIOCA PORRIDGE.

Soak one gill of tapioca several hours, or over night, in two gills of cold water; add a pint and a half of new milk and let it cook slowly

for several hours, over boiling water. It may be seasoned with salt, or with sugar and wine, but is excellent without either.

TAPIOCA JELLY.

Soak two ounces of tapioca five hours, or over night, in half a pint of cold water; put it over the fire with another half pint of cold water, and when quite thick add one gill of boiling water; let it boil until the pieces are perfectly clear, then add four tablespoonfuls of sugar, and flavor with two teaspoonfuls of brandy or two tablespoonfuls of wine; or, if lemon is preferred, boil the thin rind of one with the tapioca until it is flavored, and add as much of the juice as is liked. Pour it in small moulds wet with cold water and place them on ice. It is also very palatable when warm.

TO COOK BARLEY.

Wash it, cover with cold water, and let it swell and cook slowly on the back of the stove all day, or until it is tender, adding water when necessary; whole raisins may be cooked with it. When soft, add wine and sugar to the taste.

JELLY IN ICE.

Pound ice very fine in bits about the size of a pea, stir it in two thirds its quantity of calf's-foot jelly, and pour a little sherry over it. This is in many cases most refreshing to the sick.

MRS. BURWELL'S COUGH REMEDY.

One ounce of licorice-stick.

One ounce of anise-seed.

Half an ounce of senna.

One pint of molasses.

Put the licorice, anise, and senna in one quart of water, boil it until the strength is out, — eight or ten minutes; strain it, add the molasses, and boil it down to a pint, then bottle it.

COUGH REMEDY.

Dr. Bertin, Paris.

Pour half a pint of boiling water on a quarter of a pound of gum-arabic; when dissolved add one quarter of a pound of sugar and half a gill of lemon-juice; let it simmer for five or ten minutes, then bottle and cork. When taken, water may be added. This is a most soothing syrup for a throat irritated by a hacking cough.

REMEDY FOR A COUGH.

Finely-powdered saltpetre to cover a sixpence, taken every morning in a teaspoonful of honey.

FOR QUINSY.

Try gargling with as hot water as can be borne. It has been found to give great relief, where the patient could hardly speak, and could not swallow.

TO STOP BLEEDING OF THE NOSE.

Find the artery on both sides of the face where it crosses the jaw, some two or three inches above the point of the chin, press it closely against the bone with the thumb and forefinger; observe which nostril bleeds most freely, and press harder on that side. This gives speedy relief and is far more agreeable than rolls of paper pressed

above the front teeth, or cold keys and cold water applied to the back of the neck.

NURSERY RECEIPTS.

Mrs. Fisher.

For dysentery or cholera infantum. To the white of one egg beaten stiff add three drops of brandy and one lump of sugar; mix well together; give a quarter of a teaspoonful every two hours. For babies over six months old, mix a quarter of a teaspoonful of brandy with the egg and give a teaspoonful for a dose.

After a baby is weaned, give for the same disease one pint of milk boiled with one teaspoonful of flour; dilute it with water. Feed the child with this until the movements abate. Use raw flour and milk for an adult.

These remedies have proved invaluable in serious cases when medical prescriptions had failed. Mrs. Fisher, who is a nurse of great experience, assures me that she has known many lives saved by using them.

GRUEL.

"*Water Gruel*," says Tryon in his books on health, "is the *king of spoon-meats* and *queen of soups*, and gratifies nature beyond all others."

OATMEAL GRUEL.

Boil the oatmeal in water two hours, strain it, and add an equal quantity of milk.

CAUDLE.

Mrs. Van den Heuval, New York.

Stir eight quarts of water gradually into one pound of oatmeal (one of Robinson's packages), add one ounce of stick cinnamon, three

grated nutmegs, the thin yellow rind of four lemons, and one pound and a half of sugar; boil it four hours. In another saucepan boil one pound of stoned raisins — the best and largest kind — in two quarts of water for two hours; add the whole to the oatmeal with the juice of the four lemons, one pint and a half of Madeira or Sherry, and half a pint of brandy; let it boil a few minutes, when it is ready for use. Half this receipt will make three quarts of caudle.

For taking scurf from the head of an infant. *Burn* butter, and apply like glycerine at night.

MISCELLANEOUS RECEIPTS.

USEFUL HINTS.

ROUGH wooden boxes two and a half feet long, one and one half feet wide, and two feet high, larger or smaller, may be easily made very useful and quite ornamental. If the top is in pieces, fasten them together with cleats on the upper side. It improves the appearance of the box to have the top project half an inch or more over the front and ends; it also makes it much easier to open. If hinges are not readily found, use strips of leather instead; these may be cut from a worn-out shoe. Put a layer of hay or straw over the top, and cover it with a piece of tow-cloth or factory; double the edge, and tack it closely, then cover it with glazed chintz, using as few tacks as possible, depending chiefly on *paste*, which need be used on the edge only. Let the edge of the chintz lap under the box and over the top, just within the inside; then line it neatly with yellow wrapping-paper from store packages, or with cheap wall paper; the paper should conceal the edge of the chintz. Cover the top of the box in the same way.

These boxes may be used for a great variety of purposes. In an upper hall, one is very convenient with a small, light box for dust inside, with space at the end for dustpan and brush. In a linen closet, one is good for waste paper, with a small box for strings nailed in one of the upper corners.

COVERS for pillows may have a loop on the inside edge of the upper hem, and be hung on very small smooth knobs on the bedstead, directly

over the pillows, and thus save pinning them every morning to the pillow.

Never use newspapers for wrapping. Save all the paper from packages, fold it smooth that it may be ready to use again. Save all the strings, putting them away free from knots.

An oil-cloth may be *pasted* to the carpet where tacks cannot be used; and table oil-cloth may be pasted on a shelf or over a small table.

It is a good plan to have eight white cotton piece-bags hung on a row of hooks in the linen closet; have six of them sixteen inches wide and twenty long, with a string to draw from both sides; and the other two nine by thirteen inches. Have them marked in large letters in indelible ink, the large ones, "Merino and Cloth," "Cotton and Linen Sundries," "Dress Pieces," "Old Linen," "Worsted and Yarn," "Old Silk"; the two small ones, "Thread and Tape," "Old Gloves."

To preserve ice in a refrigerator, wrap it in several thicknesses of newspaper.

To remove the unpleasant odor from feather pillows, expose them to a strong wind on a cloudy day; do not put them in the sun.

TO MAKE HARD WATER SOFT.

For every one hundred gallons take half a pound of the best quick-lime, make it into a cream by the addition of water, then diffuse it through the water in the tank or reservoir, and allow it to stand; it will

quickly become bright; the lime having united with the carbonate of lime, which makes the hard water, will be all deposited. This is a most beautiful application of the science of chemistry.

BORAX SOLUTION FOR WASHING AND MAKING HARD WATER SOFT.

One and a quarter pounds of super-carbonate soda.

Quarter of a pound of borax.

Dissolve in one gallon of boiling water; when cold add three ounces of ammonia. For washing hands, use one ounce of this liquid to one gallon of water; for clothes, use two ounces to one gallon.

POTATO STARCH.

Grate four pounds of raw potatoes, pour over them six or eight quarts of cold water, mix thoroughly, and strain through a cloth into a large pan. When the starch has settled pour off the water, add fresh water, mix it thoroughly, and let it settle again; then pour off the water and dry the starch on a brown paper, either in the sun or in a slightly heated oven. This weight of potato makes twelve ounces of starch.

TO TAKE OUT FRUIT SPOTS.

Pour boiling water through them before washing, or moisten the spot, and hold under it a lighted match, when the sulphurous gas will soon cause the stain to disappear.

WASHING BLANKETS.

Mrs. Breck.

In a tub that will hold three blankets, make a suds of soft soap or Castile soap (it must be free from turpentine) and cold water; add

one gill of borax. Let the blankets soak over night; the next morning wash them well in the same water, and rinse them through two clean, cold waters; then hang them up to dry *without wringing.*

TO PREVENT CALICOES FROM FADING.

Dissolve half a pint of salt in one quart of boiling water, and while hot put the dress in it, let it lie several hours, then wring it dry and wash as usual.

TO SET A LEACH.

Bore several auger-holes in the bottom of a barrel; prepare a square board a little larger than the barrel with grooves running into one in the centre of one side; pile up sticks of wood, or turn a strong box upside down on which to raise the barrel; it should be eighteen inches from the ground and so tipped that the lye may run easily from the board into the pail or tub prepared for it. Put straw in the barrel to the depth of two inches, and scatter over it two pounds of slacked lime; then pack tight with ashes, moistening occasionally, to make it more compact. Leave a funnel-shaped hollow in the centre large enough for several quarts of water. Let it stand two days before pouring in water, and when the first water is poured in let it disappear before adding more.

It may stand in a cellar or under a shed.

SOFT SOAP.

GENEVA.

Twelve pounds of stone potash.

Twelve pounds of clean grease.

Put the potash in a piece of old carpet, and crack it with the back

of an axe into pieces the size of an egg; put it in a large iron kettle with a gallon or more of water; when dissolved add the grease, and when thoroughly melted pour it in the soap-barrel, fill it with hot water, and stir well, and for a day or two stir occasionally.

B. T. BABBITT'S PURE CONCENTRATED POTASH.

This makes excellent soap. Follow the directions on the box, using two large kettles if a suitable boiler is not at hand. The meat used in a family of six or eight supplies sufficient grease to make all the soft soap that is required. Make it every three months, or oftener.

FOR HARD SOAP.

MARCY, N. Y.

Six pounds of sal soda.
Three pounds of slacked lime.
Six pounds of clean grease.
Four gallons of soft water.
Half a pound of resin.

Put the sal soda, lime, and water on the fire, and let it come to the boiling point, then set it away over night to settle; pour off the liquid, place it over the fire, add the grease and resin, and boil slowly until fit for moulding, which will be in about two hours; pour out into a tub or tight box, and when cool cut it into bars. The above quantity will make twenty-three pounds of the best hard soap at a cost of four or five cents per pound.

Lime in its best state is called "quick-lime"; but when exposed to the air it becomes a powder, has less strength, and is called *slacked lime.*

HARD SOAP, NO. 1.

Five pounds of grease.

Twelve quarts of soft water.

One box of saponifier.

Put the grease and water in a kettle, and when melted knock off the top of the box of saponifier, and throw in box and all; boil over a slow fire for three or four hours until it becomes ropy, then throw in ten cents worth of borax; let it all boil half an hour, then throw in a handful of salt, stir well, and put it into a tub to harden; cut in pieces, lay them separately to dry. If any of the soap sticks to the side of the pot pour in a little water, stir well, and let it boil, and it will be nice soft soap.

HARD SOAP, NO. 2.

Six quarts of soft soap.

One pint of salt.

A quarter of a pound of resin.

Melt and scald the ingredients together, and put it aside to cool. When hard cut it, throw away the lye that has settled at the bottom, and melt the soap again to refine it. Pour it in a small tub, and when hard cut it in bars.

COLD SOFT SOAP.

One and a quarter pounds of clean, melted grease.

One gallon of lye, strong enough to bear an egg.

Mix them together in a barrel in the cellar, and stir it for a few minutes every day until you find that you have good soap.

TO CLEAR A ROOM OF MOSQUITOES.

Burn in a tin plate, over the gas or a candle, a piece of gum-camphor about one third the size of an egg, being careful that it does not ignite. The smoke will fill the room and expel the mosquitoes.

TO DISINFECT A ROOM.

Burn a piece of coarse brown paper on an old dustpan or in a kettle; the flame consumes the impurities of the air. Dried apple skins burned in the same way are excellent, but neither save the necessity for ventilation.

CEMENT FOR SEALING CORKS.

Melt one part tallow and three of resin together; when partly cooled turn the well-corked bottle (the end of the cork cut even with the bottle) upside down; give it one or two turns in the cement, turn back, and leave it to cool.

TO PURIFY A SINK.

To one pound of common, copperas that can be bought for a few cents a pound, put one gallon of boiling water, and when dissolved pour the liquid into the sink or drain, or wherever required. It must be remembered that the copperas is poisonous.

AUNT SARAH'S RECEIPT FOR CLEANING SILVER.

Rub the silver with a piece of an old soft napkin, moistened with a little olive oil, then rub it well with calcined magnesia, using a brush where necessary, and afterwards with a clean, soft chamois.

Aunt Sarah cleans her silver in this way once a fortnight, and its brightness is the admiration of all her friends.

George Dandy's silver is also beautifully bright. He pulverizes rotten-stone, sifts it through tarlatan, mixes it with sweet oil, and rubs it thoroughly all over the silver, then washes the silver in hot soapsuds, polishes it with soft towels, rubs it lightly with Tiffany's Rouge Powder, mixed with water, and applied with a sponge, rubs it dry with the bare hand, washes it again with hot soapsuds, and polishes with chamois.

TO TAKE RUST FROM STEEL.

Cover the steel with sweet-oil, well rubbed in. In forty-eight hours rub it with finely-powdered, unslacked lime until the rust disappears.

TO REMOVE PAINT FROM GLASS.

Dissolve soda in very hot water, and wash with a soft flannel. Glass should never be scraped with an ordinary knife, but with a little tool used by glaziers, called a putty-knife. Paint is easily removed without the least injury to the glass.

TO CLEAN STRAW MATTING.

Put a pint of salt in a pail of warm water and give the matting a thorough washing. It may be done with a mop, one breadth at a time, and wiped dry.

TO BRIGHTEN FURNITURE AND REMOVE SPOTS.

Two tablespoonfuls of sweet-oil.
One tablespoonful of vinegar.
Half a tablespoonful of turpentine.
Use with a bit of flannel.

WATERPROOF BLACKING FOR BOOTS.

Two ounces of beeswax.

Two ounces of tallow.

Two ounces of spermaceti or paraffine.

One tablespoonful of lamp-black.

Melt all the ingredients together, and stir well. Apply warm, with a brush, and when cold polish as with ordinary blacking. For the spermaceti keep the little ends of candles.

SOFT POMATUM.

MRS. BRECK.

One and a half ounces of almond-oil.

Two ounces of castor oil.

Three drachms of beeswax.

Twenty drops of oil of lavender.

Forty drops of oil of burgundy.

Melt slowly together the almond and castor oil with the beeswax, and stir until cool; then add the oil of burgundy and lavender; mix them all well together; put in small jars, cover closely.

VIOLET PERFUME.

Put half an ounce of orris-root, broken in small pieces, in a bottle with two ounces of alcohol; cork it tight and shake well. After four or five days a few drops of this on a handkerchief will leave the odor of fresh violets.

FLOUR PASTE.

One gill of flour.

One gill of cold water.

Two gills of boiling water.

Pour the cold water slowly on the flour, stirring well, then stir in the boiling water, and let the paste boil until as thick as desired.

A PICTURE SCREEN.

Take the pictures from the torn books that the children have thrown aside, and from illustrated papers; also the old photographs that have been pushed out of albums and accumulated in drawers, and bright roses and carnations from bits of *crétonne;* cut them out very neatly; the photographs must be soaked from the cards, and the background may be cut out or not. When the collection is sufficiently large, have the carpenter make a frame about three feet wide and four and a half high, larger if preferred; cover it on both sides with stout factory cotton stretched as tight as possible, and tacked at the top, bottom, and sides; make starch as thick as for shirt-bosoms; take a painter's brush and saturate the cloth with the hot starch as evenly as possible. When dry the pictures may be put on with flour paste; arrange them tastefully; the largest, most striking picture should go in the centre. When dry, soak a sheet of Cooper's isinglass, and dissolve it in water enough to make it like a thin varnish; put a coat of this over the screen and when dry another coat, and when that is dry, give it one coat of white varnish. The sides and top may be finished with a narrow moulding of black walnut.

PRESERVING FLOWERS IN SAND.

Take the finest river or lake sand, and wash it perfectly clean; heat it, and when very hot, mix it thoroughly with stearic acid; to fifty pounds of sand half a pound of the acid. Let it cool, take a small sieve and place it in a pan. Pour in enough sand to hold the flowers

in position in the sieve, not covering them; then with a sheet of paper in the form of a funnel, carefully let the sand pass between, around, and over the flowers, covering them about half an inch deep. Place them where there will be an even temperature of about seventy degrees. The length of time which they must remain in the sand depends on the thickness of the leaves and petals, varying from seven to twelve or more hours, as may be found best. When they have remained long enough raise the sieve carefully, and let the sand run out, leaving the flowers perfectly dried. By this process the color and shape of the flowers are preserved, and they will continue beautiful for many months.

TO PRESERVE AUTUMN LEAVES.

Have a board about eighteen inches square; lay over it two or three thicknesses of yellow paper. Have a warm flat-iron and a cake of *yellow* wax. Place a leaf on the paper, pass the iron over the wax and iron the leaf on both sides until dry; the iron must not be so hot as to make a hissing sound on the leaf. After ironing several leaves, there will be so much wax on the paper that to iron the leaf on one side will be sufficient.

TO KEEP CUT FLOWERS FRESH.

To a vase of flowers put half a teaspoonful of soda in the water.

TO REVIVE WITHERING FLOWERS.

Take them from the vase, throw out the cold water, and replace it with hot water, in which you can barely hold your finger; put in the flowers immediately. The effect is wonderful.

TO STRAIN HONEY.

There are often ends of honeycomb left from the beautiful pieces served at table. When these accumulate, it is best to melt and strain them; put them in a tin cup in an open oven, and when melted, strain through a piece of coarse book-muslin. If there are any bits of "bee bread" they will remain in the muslin, while the honey and wax run through. When the honey is cold remove the cake of wax from the top, wash it well in cold water, melt it, and mould in a thimble or in an egg-cup; this will be useful in the work-basket, and the honey will be found an excellent addition to hot biscuit.

TO KEEP THE RIND AND JUICE OF LEMONS.

Grate the rind and mix it with an equal quantity of sugar; bottle, cork, and seal. Squeeze and strain the juice, and to a pint allow one and a quarter pounds of sugar; leave it a day or two in an open vessel then skim, bottle, cork, and seal.

COLD CREAM.

M. W. M.

One ounce of white wax.
One ounce of spermaceti.
One ounce of mutton-tallow (free from kidney fat).
Two ounces of almond oil (sweet almond).
Two ounces of glycerine.
Twelve drops of attar of roses.

Melt all slowly together in an earthen vessel; pour into a soup-plate or bowl, and beat with a silver fork until perfectly white and light; then, while it is still warm, put in small earthen pots, and cover.

HO, FOR THE PICNIC!

WHAT WE SHALL TAKE, AND HOW WE SHALL TAKE IT.

The tumblers, cups and saucers, plates, knives, forks, and napkins should be packed by themselves, and be in the care of one person, who should take the responsibility of bringing them all home again. In using bottles for milk and cream, this is a good way to secure the cork, after pressing it firmly in: Take a strong, rather fine twine eight or ten inches long, make a loose *slip-knot* in the middle, adjust the lower part around the neck of the bottle, and let the loop rest on the top of the cork; make it firm by drawing the ends, then tie them tight on the top of the cork, directly over the loop. Make a *slip-knot* in this way: Form a loop around three of your fingers by simply crossing the twine; slip out the fingers, and from the upper half of the twine, close by the crossing, draw through another loop the size of the first; the first loop goes around the neck of the bottle, while the second rests on the cork; the ends are then drawn, and tied, as above. We will provide for a party of twelve, and making due allowance for appetites sharpened by the open air, and the excitement of a busy, merry day in the woods, we give eight bills of fare from which a choice may be made. A block of ice a foot square, wrapped in old carpet, is *always* necessary.

1.

A glass can of lemon-juice and sugar, in the proportion of one gill of juice to half a pound of sugar. One and a half pints of ground

coffee in a coarse white flannel bag (tie the bag an inch above the coffee, and place it, with other things, in a four-quart tin coffee-pot for boiling the coffee). A pint of sweet cream for the water in a well-corked bottle; this, with the lemon, and paper for lighting the fire, may be packed in a six-quart tin pail, to be used for spring-water. Twenty-four sandwiches, four inches long by three wide; if made with ham, it should be grated or chopped. Two loaves of corn-bread just from the oven. A half-pound roll of butter in a small tin box laid next the ice, inside the carpet. Two glasses of orange marmalade or a can of blackberry jam.

When it is time to prepare for lunch pour three quarts of water in the coffee-pot, and put it on the coals; when it boils drop in the bag of coffee and let it boil fifteen or twenty minutes. While the coffee is boiling spread the table-cloth, arrange everything in beautiful order, and have a pail of ice-water in readiness. Spread shawls and waterproofs on the grass, as these picnic repasts are taken in Oriental style.

2.

Sweet potatoes: build the fire over a flat stone; when burned to coals, rake it off, wrap the potatoes in wet brown paper, cover them with sand, and rebuild the fire. Birds may be cooked in the same way. Bacon and a frying-pan: slice the bacon very thin, cut off the rind, and fry it crisp. Eggs: scrambled in the pan, after the bacon is fried. Coffee, butter, bread.

3.

Chocolate: make it at home, and carry it in a covered tin-pail, in which it can be reheated. This must be done over a moderate fire, to prevent scorching; or the pail may be set in an old pan with a little water, made to boil fast, as there is then no danger of scorching. Buttered biscuit, a jar of baked pears, fresh gingerbread, cheese.

4.

Sardines, cold roast chicken, bread, butter, dried apples stewed with black raspberries, a loaf of bread-cake, a tin tea-pot, and two and a half gills of tea, which will make three quarts. Do not put it in the tea-pot until the water boils; let it steep a few minutes, but do not let it boil again.

5.

Clams: these may be boiled in the shell in a small quantity of water, or they may be baked; pepper and salt, coffee, pickles, bread, butter, cold tongue, dried stewed peaches, raspberry vinegar.

6.

Green corn: boil or roast it, pepper and salt, cold broiled chicken, cold boiled ham, bread, butter, baked apples, gingersnaps. Tea or coffee.

7.

Cold Frigadel, sandwiches, cold, hard-boiled eggs, buttered bread, pickles, sponge cake, quince marmalade. Tea or coffee.

8.

A pot of pork and beans just from the oven; vinegar, pepper, and salt, cold roast beef, pickles, baked sweet apples, cream, butter, fresh rusk, coffee.

SELECTIONS FOR DINNERS.

SHOWING WHAT MEATS AND VEGETABLES SHOULD BE SERVED TOGETHER.

Mock Terrapin Soup.
Roast Beef. Chili Sauce.
Potatoes roasted with the Beef.
Fried Apples or Tomatoes.
Macaroni or Okra.
Indian Pudding.

Clam Soup.
Roast Mutton. Currant Jelly.
Winter Squash.
Cauliflower.
Boiled Potatoes.
Apple Charlotte.

White Soup.
Roast Lamb. Currant Jelly.
Peas or Asparagus.
Cymblins or Beets.
Potatoes.
Rice in Moulds, with Sweetmeats.

Mutton Soup.
Boiled Mutton. Caper Sauce.
Turnips or Carrots.
Salsify or Egg-Plant.
Potatoes.
Warrener's Pudding.

Clear Beef Soup.
Roast Pork.
Stewed Apples.
Onions or Turnips.
Potatoes.
Apple Dumpling.

White Soup.
Roast Veal. Horse-Radish.
Parsnips.
Potatoes.
Spinach.
Bolster of Canned or any other Fruit.

Beef Soup.
Corn-Beef. Tomato Soy.
Cabbage.
Beets or Carrots.
Potatoes.
Rice Pudding.

Tomato Soup.
Pork and Beans.
Beefsteak.
Cold Slaw.
Potatoes.
Apple or Dried Peach Pie.

Turtle Bean Soup.
Beef or Mutton Stew.
Parsnips.
Tomatoes or Cold Slaw.
Potatoes.
Dried Fruit Pudding.

Oyster or Clam Soup.
Boiled Turkey. Celery.
Turnips.
Canned Corn.
Potatoes.
Tip-top Pudding.

Beef Soup.
Roast Duck or Goose.
Stewed Apple or Cranberry.
" Celery or Onions.
Potatoes.
Quiver Pudding.

Mulligatawney Soup.
Roast Turkey. Celery or Pickles.
Cranberries.
Winter Squash.
Potatoes Mashed and Browned.
Eve's Pudding.

White Soup.
Roast Chicken. Pickles.
Corn or Egg-Plant.
Okra with Tomato.
Potatoes.
Jim Crow, or Pain Perdu.

Chicken Soup.
Boiled Chicken. Celery.
Mashed Potatoes.
Salsify with Cream.
Macaroni or Rice.
Tapioca Pudding.

Mock Turtle Soup.
Boiled or Baked Fish. Cucumbers.
Boiled Leg of Mutton. Caper Sauce.
Boiled Tongue garnished with Rice.
New Potatoes dressed with Cream, or Mashed Potatoes browned.
Cymblins or Turnips.
Beets, Carrots, or Salsify.
String Beans or Canned Corn.
Salad of Lettuce or Asparagus; or Fried Oysters and Dressed Celery.
Pie-plant Charlotte or Apple Charlotte.
Ice Cream, Cake, and Sweetmeats.
Fruit and Nuts.
Coffee.

Pea Soup.
Cold Fish dressed with Mayonnaise and garnished with the Small Hearts of Lettuce.
Fried Chickens.
Boiled Ham.
Peas.
New Potatoes dressed with Cream.
Beets.
Cymblins.
Macaroni.
Custard with Caramel.
Currant or Red Raspberry Ice.
Fruit and Nuts.
Coffee.

RAW OYSTERS ON THE HALF SHELL, WITH LEMON.
CALF'S HEAD SOUP.
FISH.
VOL AU VENT OF OYSTERS AND SWEETBREADS. BOILED MUTTON AND FILET DE BŒUF.
POTATOES, CARROTS DRESSED WITH CREAM, BAKED TOMATOES.
MACARONI WITH DRESSED LETTUCE.
PASTRY.
ICES.
FRUIT AND NUTS.
COFFEE IN THE DRAWING-ROOM.

HOW A PIECE OF ROAST BEEF AND A BOILED LEG OF MUTTON MAY SERVE A SMALL FAMILY FOR A WEEK.

Sunday. — Roast beef, hot or cold.

Monday. — Potato soup and a pot-pie made of some of the beef.

Tuesday. — Mutton soup and boiled mutton.

Wednesday. — Tomato soup and cold joint of mutton.

Thursday. — Soup from the beef bones, and a savory hash of potato and beef, browned in a loaf.

Friday. — Fish, and a pie of mutton and potato.

Saturday. — A soup from the mutton bones, and a haricot of the rest of the mutton, with carrots. In winter the carrots must be stewed two hours; this dish, so delightful when well made, has no merit unless the carrots are so soft that the slices barely keep in form.

In making the soups crush the bones (the more meat that adheres to them the better), put them in the kettle with all the bits of gristle and skin; pour in from two to four pints of cold water, cover, and let it simmer for several hours; then strain, and add boiled tomato and grated onion, or soft boiled and chopped carrots, or soft rice, or okra and tomato; season to taste, and boil slowly for three quarters of an hour. Serve very hot.

ADDITIONAL RECEIPTS.

TO CLEAR STOCK.

The day after it is made take off the grease carefully, and to about four quarts of the thick jelly add five eggs (the whites, yolks, and shells), a large carrot, and a pound of raw lean beef, both cut in small pieces; mix all thoroughly together; put it in a soup-kettle on the back of the range and let it simmer for two or three hours. Strain it, and it will be found clear and of beautiful color.

The best strainer is of tin, funnel-shaped, with a handle.

CONSOMME.

Five pounds of lean beef.
Four quarts of cold water.
Two bay leaves.
A small head of celery.
One large carrot.
Two onions.
Half a turnip.

Cut the vegetables, put the whole in a soup-kettle, cover closely, and let it simmer seven hours, when it may be strained, and seasoned to the taste.

POTAGE A LA ROYALE.

To the well-beaten yolks of six eggs add a little more than their bulk of cream or milk, a little salt and white pepper; pour it in a small

tin or earthen dish an inch or two deep with straight sides; place this in another dish in which there is a little hot water, and bake in so moderate an oven that it will neither brown nor bubble. Place it on ice, and when perfectly cold cut in slices half an inch thick, and then in dice or in fancy shapes with a vegetable cutter; put them in the tureen, pour in boiling consommé very gently, and serve at once.

FROZEN SWEET POTATOES.

Sweet potatoes, though frozen hard as stones, preserve their flavor and firmness if baked at once without being thawed. Clean them with a brush or dry towel, put them in the heated oven, and bake. If thawed, even in cold water, they are soft and worthless.

CLEANING FLUID.

J. OF D.

Half a pint of alcohol.

Two ounces of ammonia.

Half an ounce of Castile soap, shaved.

Two quarts of rain-water.

Shake the ingredients well together in a jug. After four or five hours, shake them again; then bottle and cork. Use it freely, with a bit of flannel, to take grease from woollen cloth.

CYMLINGS, OR SUMMER SQUASH, No. 2.

The cymlings must be so young that the rinds and seeds are tender. Cut each one into several pieces, and boil in as little water as possible, keeping the kettle closely covered. When a straw can be passed through them pour off all the water and leave them uncovered, on the back of the range, to dry for fifteen or twenty minutes; then, without mashing, stir in butter, pepper, and salt to the taste, with a little cream; cover, stew two or three minutes, then serve at once.

MONADNOC PASTRY.

One pound of flour sifted.
Nine ounces of butter.
Seven ounces of good, firm lard.
Half a teaspoonful of salt.
Half a pint of ice water.

This quantity will make three pies of ordinary size. The oven should be hotter than for bread.

Rub the lard thoroughly, but lightly and quickly, into the flour, being careful to keep the flour well between the hand and the lard. Add the water, mixing with a knife; place the mass on the floured board and roll it into a thin sheet; spot it with one third of the butter, sift a little flour over it, and with the hands, touching it as lightly as possible, roll it into a scroll; divide it in half, and divide one of the halves into three equal parts for the lower crust of the pies; roll each piece separately and cover the plates; the paste cut from the edge may be returned to the rest of the pastry, which must now be rolled thin and spotted with half the remaining butter; sift a little flour over it,

and fold it by lapping the four corners in the centre of the sheet; roll it again into a thin sheet, spot it with the remaining butter, sift it with flour, fold as before and roll it out, but this time not thin, as it must be made into a short, thick scroll like a "bolster" or "roly-poly" when it is ready for use. For the cover of a pie, cut one third of the scroll, flour both ends and roll it *on the end* to the desired thickness. To add to the beauty of the pastry, roll it very thin and put two or three covers on a pie. This is excellent for squash pies and for all puddings baked in pastry.

BRIDGET'S BISCUIT.

PETERBORO', N. Y.

Half a pint of yeast.
One pint of new milk.
Four ounces of butter.
One tablespoonful of sugar.
One teaspoonful of salt.
Two pounds of flour.
The whites of two eggs, beaten to a stiff froth.

Make the yeast in this way: have ready in the half-pint measure, half a Twin Bros. yeast-cake soaked in two tablespoonfuls of tepid water; have six ounces of potato boiled and mashed fine; when luke-warm mix it with the yeast and add sufficient tepid water to fill the measure; mix well then pour it in a pint bowl and leave it to rise. Warm the milk and butter together; add the sugar, the salt, and enough of the flour to make a thick batter; then stir in the yeast and leave it in a warm place to rise; when light add the egg; knead in the rest of the flour and leave it to rise again; then roll out, cut into small biscuit, place them in buttered pans and when light, prick, and bake in a quick oven.